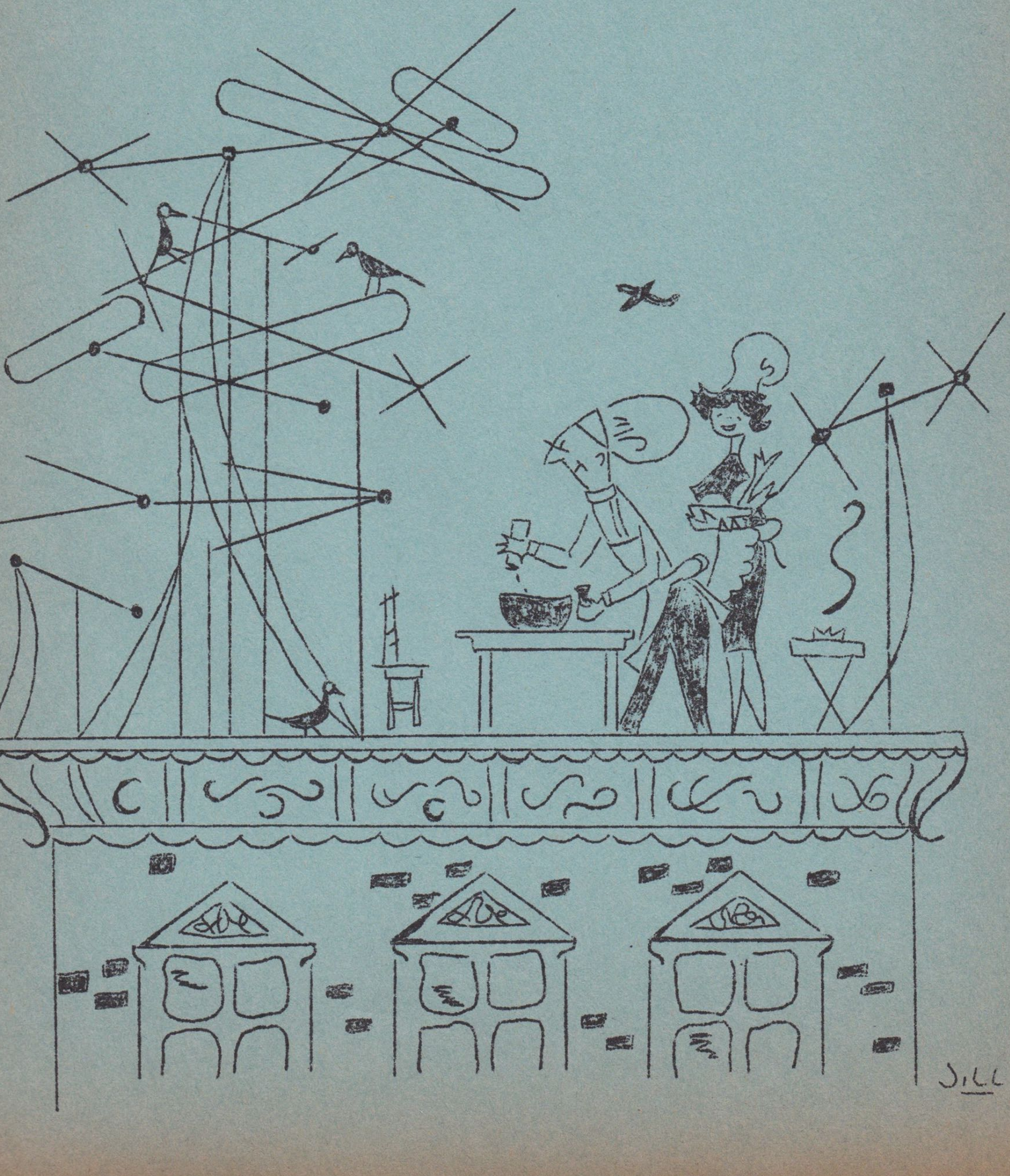
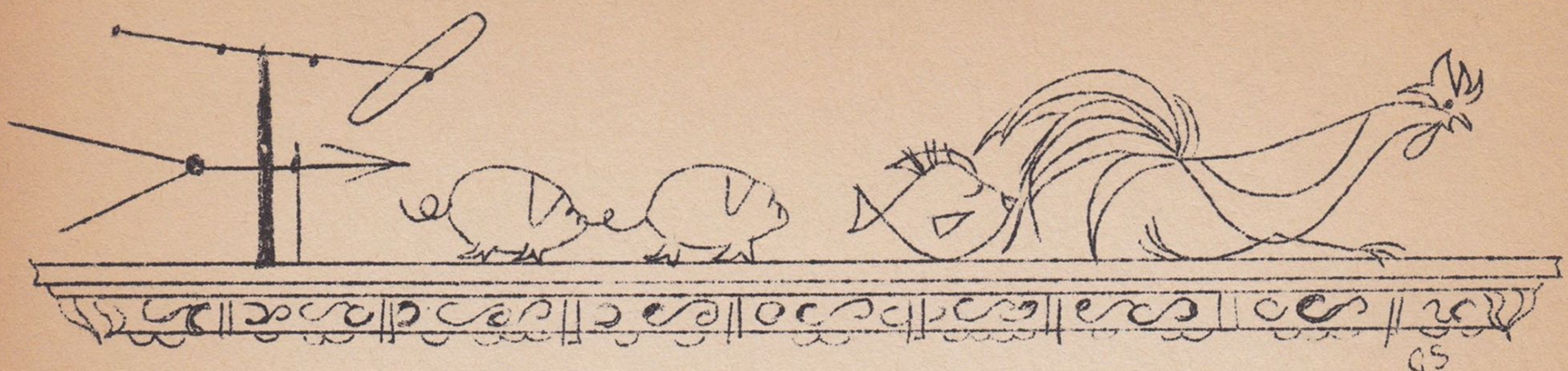
Parsons' Pottage



Jill



Parsons' Potage

FAVORITE COOKING RECEIPTS

OF THE PEOPLE OF

The General Theological Seminary

CHELSEA SQUARE
NEW YORK
1963

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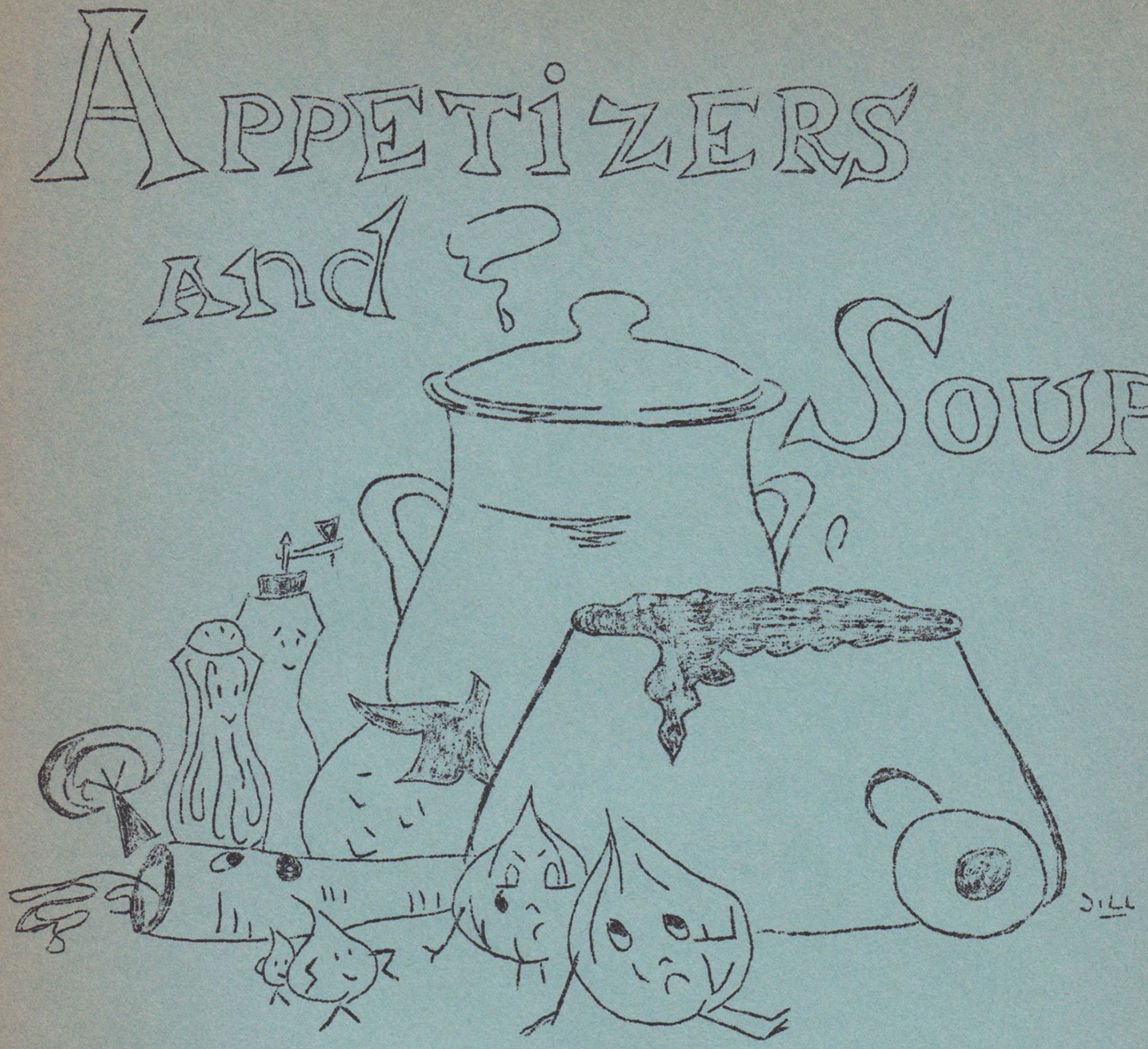
Appetizers and Soups



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CHEESE STRAWS — 1 pound

2 cups New York State sharp cheese
3/4 stick butter or margarine
1 cup sifted all purpose flour
1 teaspoon salt
1 tablespoon baking powder
2-3 dashes red pepper

Grate cheese fine, cream with butter, add flour, salt, baking powder and red pepper. Put in a cheese straw press or pastry tube. Press out "straws", about 3" long, on cookie sheet. Bake until light tan at 350°. DO NOT OVER BAKE.

"Marvelous with cold drinks on a hot day or as an appetizer. Good nibble-food!"

Linda Coats

CHICKEN FEED (Party Snacks) — 9 cups

1 stick margarine
4 teaspoons Worcestershire sauce
1/2 teaspoon garlic powder
3/8 teaspoon salt
1 carton Chex-Mates cereal (Wheat, Rice, Corn Chex -- 9 small boxes)
1/2 teaspoon celery seeds
1 cup salted nuts
1 small package pretzels

Preheat oven to 250°. Melt butter in shallow pan over low heat. Stir in Worcestershire sauce, garlic powder, salt, and celery seeds. Add Chex-Mates, pretzels and nuts. Mix well over low heat until all pieces are coated. Heat in oven for 45 minutes, stirring every 15 minutes. Spread out on absorbent paper to cool.

"Serve as an appetizer with cold drinks. Children love it with milk after school."

Mary Margaret Farmer

CHICKEN LIVER PÂTE IN ASPIC

1 teaspoon plain gelatine
1 cup consommé
4 oz. chicken pâté
3 oz. cream cheese

Add gelatine to consommé. Heat, stirring, until gelatine is dissolved. Cool. Pour a small part of consommé into mould. Chill unil set. Keep remaining consommé at room temperature. Meanwhile, mix the pâté tho roughly with the cream cheese and spoon on top of firm consommé. Pour remaining consommé over it. Chill for several hours.

"Serve with thinly sliced cucumbers and buttered salty rye or Melba Toast."

Miss Helen B. Chapman

COTTAGE CHEESE DIP

1 large container cottage cheese
2 tablespoons mayonnaise
2 tablespoons grated Parmesan cheese
garlic salt
celery salt
pepper (freshly ground, if possible)
salt

Mix cottage cheese, mayonnaise and Parmesan cheese; then add a sprinkling of garlic salt, celery salt, pepper and additional salt to taste. Leave mixture out of refrigerator for about an hour or longer to allow flavors to reach peak.

"This is good with cocktails when served with potato chips, crackers, and especially raw vegetable sticks."

Ronald H. Miller

ONION AND CHEESE HORS D'OEUVRES

cocktail onions
cream cheese
paprika

Roll onions in soft cream cheese. Garnish with paprika.

Mary Margaret Farmer

PIMENTO AND BACON APPETIZERS

white bread
pimento cream cheese
bits of raw bacon

Cut rounds of white bread with cookie cutter. Spread with pimento cream cheese. Top with bits of raw bacon. Broil.

Betty Campbell

YOGURT AND SPINACH APPETIZER 3-4 servings

1 lb. spinach
1 cup water
1 cup yogurt
1 medium onion, chopped
4 tablespoons butter
1/2 teaspoon salt
1/2 teaspoon pepper

Clean and chop spinach and boil for 10 minutes. Sauté the onions in butter and when half done, add the spinach to it (after the water has been squeezed out) and saute a few more minutes. Add spinach and onion to yogurt and add salt and pepper. (If you like garlic, 1 or 2 cloves can be finely chopped and added.) Mix well and serve cold.

Janet Arpee

GRAPEFRUIT FLAMBÉE

1/2 grapefruit per person
1 teaspoon brown sugar(or honey) for each grapefruit half
3 drops bitters for each half
1 tablespoon brandy (or rum) for each half
1 maraschino cherry for each half

Grapefruit should be at room temperature. Section grapefruit halves, sprinkle with brown sugar and bitters, and place in shallow baking pan. Place in 350 oven for not more than 1 minute. Heat brandy in small container over low fire. Place grapefruit halves on serving plates; add cherry to each. Add 1/2 tablespoon warm brandy and serve at once, pouring remainder of burning brandy over each at the table.

"A festive and light appetizer."

Maree Calcote

CHERRY SOUP (Blender Method) Serves 4

1 1-lb. can water-packed red sour pitted cherries with the liquid
1/4 cup sugar
2 teaspoons cornstarch
1/4 teaspoon salt
1/4 teaspoon cinnamon
2 strips orange peel (orange part only)
1/2 cup orange juice

Put all ingredients, except a few whole cherries, into container; cover and blend on high speed for 20 seconds. Pour into saucepan and cook over medium heat, stirring constantly, until mixture comes to a boil. Boil, stirring, 1/2 minute. Remove from heat and stir in 1/2 cup red wine, such as Burgundy. Serve hot or chilled, garnished with whipped cream or sour cream and the reserved whole cherries.

Faye Rogers

COLD SOUP 4-5 servings

2/3 cups yogurt
1/2 cup light cream
1 cup light cream
1 cup cold water (or less)
1 chopped cucumber
1 tablespoon chopped fresh dill (or 1 teaspoon dill weed)
1/2 teaspoon pepper
2 teaspoons salt
1/4 cup green onions, chopped in thin slices (yellow onions all right, but green give more color)
1/2 cup raisins (soaked for 5 minutes and drained)

Add the cream to the yogurt in a large bowl and then the chopped cucumber, onion, salt, pepper and raisins. The cold water should then be mixed in <u>well</u> and slowly. The soup should stand in the refrigerator for 2 to 3 hours, with 6 ice cubes added -- <u>or</u> add 6 crushed ice cubes a few minutes before serving.

COLD SOUP (cont.)

Some Iranians add chopped walnuts, too. Chopped hard-boiled egg can also be added. When serving, garnish with parsley and dill (or dill weed).

"This soup is delicious on a hot summer's day and I first acquired a taste for yogurt by eating this many times one hot Persian summer."

Janet Arpee

FRENCH ONION SOUP — 5 1/2 cups

1 cup thinly chopped onion
1 1/2 tablespoons butter
1 1/2 teaspoons flour
5 cups stock
1/2 teaspoon Worcestershire sauce
2-3 pieces toast
grated Parmesan cheese
salt, pepper or paprika, to taste

Stir and sauté onion in butter until golden brown. Stir in flour and cook for 1 minute. Add stock and simmer for 15 minutes. Season soup with Worcestershire sauce and salt and pepper or paprika. Pour into flat oven-proof dish or individual oven-proof bowls. Arrange broken pieces of buttered toast, sprinked with Parmesan cheese, on top of soup. Broil the cheese slowly until melted and brown. Serve soup at once.

"For stock I use drippings from bakedpork chops and the rest I make by boiling a left-over roast lamb bone in water."

Roxanna Dear

HIGH'S VEGETABLE SOUP

1 large beef bone
2 lbs. beef ribs or 1 lb. ribs and 1 lb. lean stew meat (never use baby beef for this soup)
1 large onion, sliced
1 tablespoon salt
1 cup celery with some leaves, sliced
1 cup carrots, sliced
1/2 teaspoon pepper (more or less to taste)
2 cups potatoes, cubed
1 large can tomatoes

Place bone, beef, onion and salt in big pot. Cover with water approximately two inches above. Bring to boil. Turn fire down low and let simmer until meat is tender. Remove beef bone from kettle. Cut up and add celery, carrots, potatoes, pepper and more water. Simmer until vegtables are tender. Then add tomatoes and simmer 2-3 minutes more. Strain the soup, being careful not to crush vegetables, and chill liquid until fat forms on top. Remove fat, add vegetables and reheat s soup. Add more seasoning if required. (For non-dieters, or if in a hurry, it is really more heady with the fat left in, served hot from the pot.)

"This is good for days. Variations: add 1/2 slightly crushed garlic clove at first, and remove before adding vegetables. Use barley or macaroni instead of potatoes. Use large pieces of brisket instead of ribs or steew meat. It take s at least four hours to make the right kind of vegetable soup, but this can be a meal in itself."

Sally Wilmington

MAMA LOUISE'S POTATO SOUP — Serves 4

2 medium-sized potatoes
2 medium-sized onions
2 large or 3 medium-sized ribs of celery
2 teaspoons butter
2 cups milk (more or less)
1/8 teaspoon black pepper
1-2 teaspoons flour (optional)
1/2 teaspoon salt

Peel and cube potatoes. Skin and slice thin the onions. Chop the celery. Add boiling water to cover, and salt. Boil the vegetables gently until tender. Add milk and butter, salt and pepper to taste. Do not let the milk boil (1-2 teaspoons flour added to liquid before pouring in milk makes soup a little thicker.)

"Potato soup like Grandma made, and she did make this one. Keeps beautifully."

Sally Wilmington

SEA FOOD CHOWDER — 6 servings

1 cup ripe olives
1/3 cup chopped onion
1/2 cup grated carrot
1/3 cup butter
1 8-oz. can sliced (or button) mushrooms
1/3 cup sifted flour
1 teaspoon seasoned salt
1/8 teaspoon pepper
1 quart rich milk
1 cup cooked shrimp, crab or lobster (canned shrimp, etc. is fine)
1 cup cooked peas or other vegetable
finely chopped parsley

Drain and cut olives into generous wedges. Cook onion and carrot in butter until soft but not browned. Blend in flour, salt and pepper. Slowly stir in milk. Cook over moderate heat, stirring, until mixture boils and thickens slightly. Add olives, sea food, undrained mushrooms and peas. Taste and correct seasoning. Heat slowly until piping hot. Sprinkle with parsley. A dash or two of cooking sherry may be added if desired.

"May be made in advance. This is an excellent dish served with a salad and rolls for those Friday night problem meals. Wonderful for company."

Martha Ann Renn

UNCLE ART'S NEW ENGLEND CLAM CHOWDER — Serves 12-15

5 lbs potatoes
2 lbs. onions
2 cans minced clams
1 quart milk
1 1/2 pints light cream
salt
pepper
1/4 lb. butter

Peel and chop onions, and place them in a large pan. Add salt and just enough water to cover the onions. Cook over a low flame. Peel and dice

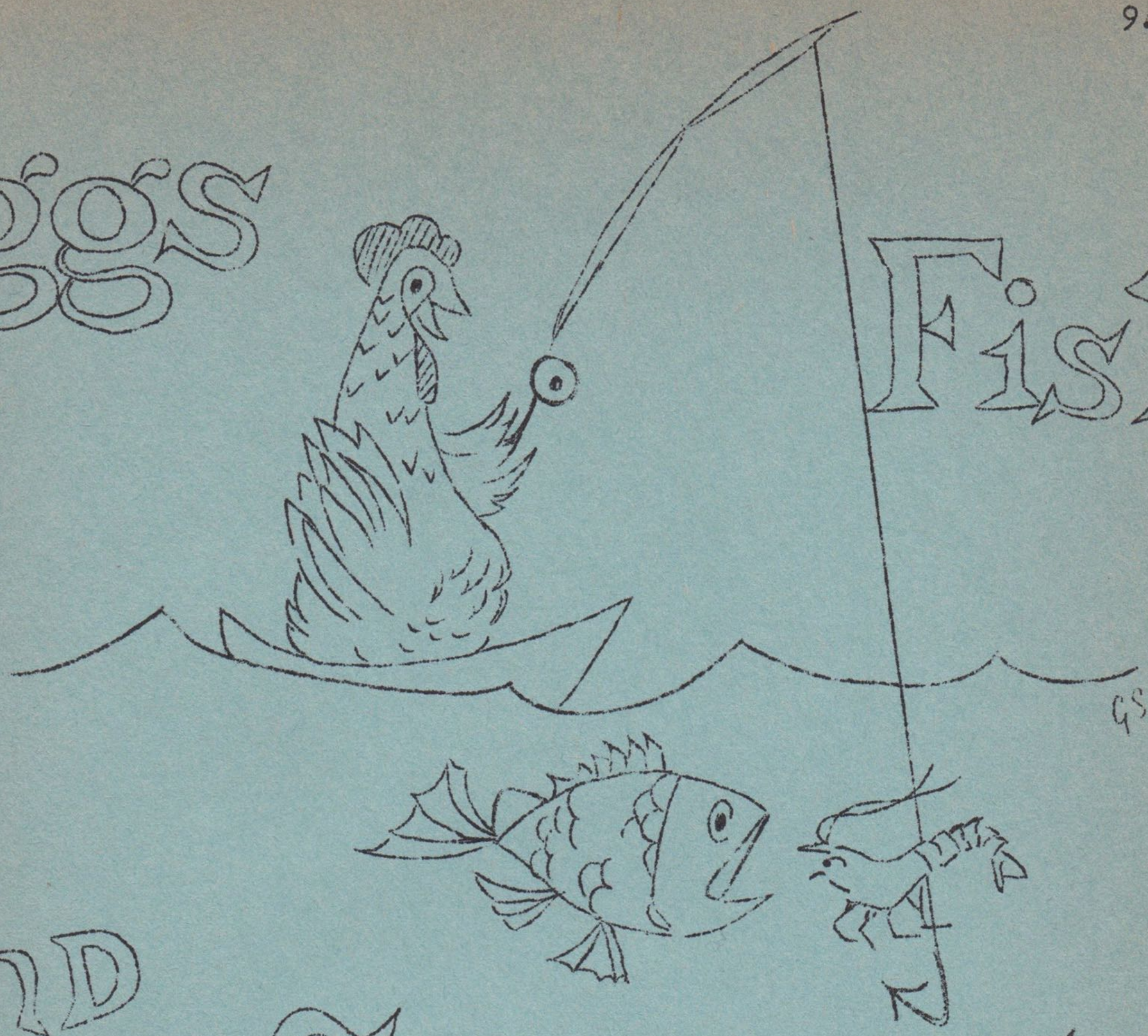
UNCLE ART'S NEW ENGLAND CLAM CHOWDER (cont.)

potatoes and add them to the onions with enough water to cover potatoes. Cook over a low flame until onions and potatoes are tender, stirring often. Add clams -- and five minutes later, add milk and cream. Keep over the low flame until chowder almost reaches boiling point. Remove from the flame and add butter and salt and pepper to taste.

"Uncle Art gu rantees that everyone served will ask for second helpings."

Art Cunningham, Seminary Postmaster

Eggs



Fish

And Sea Food

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BAKED (SHIRRED) EGGS — 1 serving

2 eggs
bread crumbs
grated cheese
2 tablespoons sour cream
paprika
1 strip bacon *

Grease individual shallow baking dish with margarine. Grate a layer of cheese covering the bottom of the dish. Break 2 eggs over the cheese, add sour cream over the eggs. Grate another layer of cheese, top with bread crumbs and paprika. Dot with margarine. (Optional: circle a strip of partially cooked bacon around the edge of the dish.) Bake in slow oven (325). for 12 to 18 minutes, depending upon firmness desired. Serve from baking dish.

"Delightful brunch dish."

Gary C. Farmer

CHEESE SOUFFLÉ — 6 servings

3 tablespoons butter
3 tablespoons
1 cup milk
salt, to taste
cayenne pepper, to taste
1/2 teaspoon nutmeg
2 teaspoons cornstarch
3 tablespoons water
6 eggs, separated
3/4 cup coarsely grated Swiss or half Swiss and half Parmesan cheese

Preheat oven to 375°. Melt butter in a saucepan and stir in flour. Add milk gradually, stirring with a wire whisk until the mixture is thick and smooth. Add seasonings. Combine cornstarch and water and add. Beat yolks into sauce. Cook 30 seconds over low heat. Remove; stir in cheese. Beat the egg whites until they stand in peaks. Add half the whites to the sauce and stir quickly. Gently fold in remaining whites. Generously butter a 2 1/2 quart soufflé dish. Pour in mixture. Bake until puffed and browned, 30-40 minutes. Serve at once.

"One cup of finely chopped shrimp added to this is very delicious."

Mrs. Allen B. McGowan

CLAM PIE — Serves 4

1 dozen large clams or 1 1/2 dozen small clams and liquor
1 medium onion, sliced thin
1 tablespoon salt pork, sliced very thin
pinch of thyme
2 medium-sized potatoes, sliced
salt and pepper
pie crust for top

Grease 2-quart size baking dish and put in clams (with hard parts chopped) and liquor. Add remaining ingredients. Cover with pie crust. Bake in 450 oven for 10 minutes. Reduce heat to 400 and bake for another 40 minutes.

Mrs. Niels H. Sonne

CLAM STEW A LA BERNARD

Serves 8

2 10 1/2 oz cans minced clams
1 quart milk
1/2 cup butter
pinch of tarragon
2 shakes of garlic salt
6 shakes of paprika
1 teaspoon flour (just enough to give body to the stew)
salt and pepper, to taste

Melt butter and combine with flour. Then add juice drained from clams and all the other ingredients, except the clams. Allow to broil for 1 minute. Turn off heat and allow to stand until just before serving time. Reheat and add clams. Serve when clams are hot.

Mrs. Niels H. Sonne

MINCED CLAMS AND EGGPLANT CASSEROLE

1 medium eggplant
1 10 1/2 oz. can minced clams
1 tablespoon minced onion
2 tablespoons butter or margarine
1 cup herb strffing (Pepperidge Farm)
cooking fat

Slice, peel and dice eggplant. Brown in 2 tablespoons hot fat. Drain and cover bottom of greased casserole with half if it. Cook onion three minutes in butter, add stuffing and spread half of it in casserole. Repeat layers of eggplant and stuffing. Pour clam liquid over top. Bake 25 minutes at 350°.

"A pleasant variation for Fridays and Ember Days!"

Mrs. Lawrence Rose

SPAGHETTI AND CLAM SAUCE

3 servings

1 can minced clams (liquor, too)
1 clove garlic
3 tablespoons olive oil
1/4 cup butter (use real butter -- it makes all the difference)
2 tablespoons parsley
1/4 teaspoon basil
1/8 teaspoon oregano
red pepper
black pepper

Sauté chopped garlic in oil and butter -- add rest of ingredients and simmer 20 minutes. Pour over spaghetti.

"A good easy meal for company."

Leslie Blatz

FRIED SCALLOPS — Serves 4

1 lb. scallops
1/2 cup flour
1 egg
1/4 cup milk, scant
1 1/2 cups cracker meal

Cut scallops to equal size. Dredge in flour. Dip in wash of egg and milk beaten. Dip in fine cracker meal or crumb-flour mixture. Fry 1 minute at 320 . (For more than a pound of scallops use 2 eggs and 1/3 cup milk for wash.)

"Serve with cottage cheese mixed with chives, or tartare sauce."

Mrs. Sydney Barr

CRAB MARINE — 4-6 servings

1 lb. crab meat
1 cup light cream
1/4 cup pimentos, chopped fine
2 cups day old white bread crumbs
1 tablespoon Worcestershire sauce
1/2 teaspoon dry mustard
1 teaspoon vinegar
3 tablespoons butter
dash salt and red pepper
1/4 cup cooking wine

Melt butter, add ream, salt, pepper, mustard, Worcestershire sauce and vinegar. When thoroughly mixed and heated add pimentos and bread crumbs, then add wine. Mix well. Take from fire and gently mix in crab meat. Put in buttered baking dish, cover with buttered bread crumbs, and bake at 375-400 until well browned.

"Another excellent Friday night dish. Can be prepared ahead."

Martha Ann Renn

SHRIMP AND RICE CASSEROLE — Serves 4

1 lb. fresh shrimp
2/3 cup uncooked rice
1 1/2 cups (12 1/2 oz. can) clear chicken broth
1 small onion, cup up
4 tablespoons butter
3 tablespoons flour
1/2 cup cream
1 tablespoon lemon juice
buttered cracker crumbs

Clean shrimp and boil 8-10 minutes. Cook rice and mix with shrimp in baking dish. While rice is cooking, simmer chicken broth with onion and strain. Mix 3 tablespoons butter with flour in top of double boiler. Add chicken broth and cook several minutes. Add 1 tablespoon butter and cream. Just before removing from stove add lemon juice. Pour this sauce over shrimp and rice and top with buttered cracker crumbs. Bake at 350° for 20-25 minutes.

Mrs. Powel M. Dawley

SHRIMP CASSEROLE — Serves 6

1 1/2 lbs. shrimp
1/4 to 1/2 lb. bacon
3 stalks celery
1 can tomatoes
2 cups uncooked rice
1 bay leaf, salt, pepper, paprika

Cut up bacon in small pieces and cook until crisp. Remove bacon chips and sauté diced celery in bacon fat until tender. Remove celery and mix with bacon. Brown rice in bacon fat. Add tomatoes. Add water, a little at a time, as liquid is needed. Cook rice until tender (about 20 minutes). While rice is cooking, prepare shrimp. Cook in boiling water to which has been added: tops of celery, salt, paprika, and one bay leaf. Cook seven minutes and drain. When rice is ready, mix in shrimp, bacon and celery. Cover and let sit 5 minutes. Season to taste.

"This is an easy, quick and delicious dish for a buffet."

Judy Miner

SHRIMP-CRAB MEAT CASSEROLE — 4-6 servings

1 cup shrimp
1 cup crab meat
1/4 cup finely chopped onion
1/2 cup sliced stuffed olives
1 cup celery, sliced diagonally
1/4 cup chopped green pepper
1/2 cup mayonnaise
1/4 cup milk
1 teaspoon Worcestershire sauce
1/4 teaspoon salt and dash pepper
1 cup bread crumbs
1 tablespoon butter

Combine everything except the bread crumbs and butter. Mix lightly. Place layer of crumbs in greased casserole. Alternate shrimp-crab mixture and crumbs. Save 1/4 cup crumbs to put on top and dot with butter. Bake at 350 for 30 minutes, until mixture is piping hot.

Eileen Merchant

SHRIMP CURRY — 3 servings

1 teaspoon salt
2 chicken bouillon cubes
1 teaspoon curry
1 cup uncooked rice
1 can frozen shrimp soup
1 can shrimp (Optional, but good to add)

Combine salt, bouillon, curry, and rice. Cook until boiling, stirring. Cover and cook over low heat (about 15 minutes) until rice is done. Heat frozen soup (undiluted) and pour over hot rice (add extra can shrimp to soup). Garnish with parsley.

"A good dish for all those meatless days."

Leslie Blatz

SHRIMP IN SOUR CREAM

3 servings

1 lb. shrimp, shelled and deveined
2 tablespoons butter
1/4 lb. mushrooms, thinly sliced
1 tablespoon flour
1 teaspoon paprika
1 cup sour cream
2 teaspoons soy sauce
salt
pepper
Parmesan cheese

Saute shrimp in butter for 5 minutes. Add mushrooms and saute another 2 minutes. Sprinkle with flour and paprika. Blend thoroughly. Add sour cream, soy sauce, and salt and pepper to taste. Simmer 5 minutes. Place shrimp with sauce in buttered oven dish. Sprinkle with Parmesan cheese and bake at 425 until brown, about 10-15 minutes.

"This is delicious served with rice or baked potato and a green vegetable."

Eileen Merchant

FISH CASSEROLE

Serves 4-6

1 large can tuna fish
1 can crab meat
1 can lobster
1/2 lb. mushrooms
1 - 1 1/2 cups thick cream sauce
2 bouillon cubes
1/2 teaspoon celery salt
1/4 teaspoon onion salt
dash of pepper
1/4 teaspoon Worcestershire sauce
buttered bread crumbs

Saute mushrooms in butter. Season thick cream sauce with bouillon cubes, celery salt, onion salt, pepper and Worcestershire. Add fish, cover with buttered bread crumbs and brown.

Mrs. Frank Strup

BAKED FLOUNDER AMANDINE

4 servings

1 1/2 lbs. flounder fillets
1 medium onion, thinly sliced
1 bay leaf, crumbled
pinch of thyme
1/2 cup blanched almonds
6 tablespoons butter or margarine
grated peel of 1 lemon
3/4 teaspoon paprika
1/4 teaspoon salt
1/8 teaspoon pepper

In the bottom of a greased baking dish place onion slices, bay leaf and thyme. Place fillets on top of seasonings. Chop blanched almonds coarsely and mix with butter. (To blanch almonds place in boiling water for about 5 minutes. Skins should slip off.) Add lemon peel, paprika, salt and pepper. Bake at 350° for 20-25 minutes.

Julie Caguiat

STUFFED FLOUNDER — Serves 6-8

8 long fish fillets
3/4 cup chopped mushrooms
few drops onion juice
3 tablespoons butter
4 1/2 tablespoons flour
1/2 cup cream
1/2 cup crab meat
1/2 teaspoon salt
1/8 teaspoon pepper
few grains cayenne
few grains mace
buttered bread crumbs

Coil fish inside buttered muffin rings placed on buttered pan. Cook mushrooms, onion juice with butter one minute. Add flour, blend; add cream gradually. Bring to boil; add crab meat and seasonings. Fill rings, cover and bake 20 minutes at 375 . Sprinkle with buttered bread crumbs and brown in oven.

Joy Coolidge

SALMON CROQUETTES — 8 croquettes or 2 dozen canapés

1 egg, slightly beaten
1 cup left-over mashed potatoes
1 can (7 3/4 oz.) salmon, drained and flaked
1 tablespoon lemon juice
1 teaspoon grated onion
1/4 teaspoon salt
dash of pepper
dash of cayenne
1/4-1/3 cup dry bread crumbs
1 egg, slightly beaten
1/2 cup bread crumbs

Mix first 9 ingredients in a bowl, adding enough bread crumbs so that mixture can be handled. Shape as desired; dip in slightly beaten egg, then in bread crumbs. Chill 1 hour. Fry in deep hot fat (375°) about 5 minutes, or until golden brown. Drain on paper.

"Very good served with a Cheddar cheese sauce. Smill balls can also be formed and served as canapés.

Helen Darden

STEAMED SALMON — 3-4 servings

1/2-lb. can salmon
2 tablespoons butter
1/2 cup cream (or milk)
6 double soda crackers rolled fine
1 or 2 eggs
a little summer savory

Mix all ingredients and pack in greased dish. Cover and set in 1 inch of water. Bake at 350° for 1 hour.

Norah Bolton

TUNA CASSEROLE — Serves 6

5 cups cooked noodles
1 can cream of mushroom soup
3/4 cup peas (frozen, and cooked, or canned or fresh, cooked)
1 cup tuna
1/3 cup grated cheese
3 oz. crushed potato chips
1/2 soup can water or cooking liquid from vegetable

Add soup to hot cooked noodles and stir well (to prevent noodles from sticking together). Then add all other ingredients, breaking up tuna into small pieces; mix well. Put in 2-quart casserole dish, top with more crushed potato chips and thin slices of cheese. Bake at 350° about 20 minutes.

"All ingredients are approximate and can be halved or doubled and still produce an excellent dish! This is a good basic recipe that can be varied indefinitely: chicken and cream of chicken soup; beef or veal and cream of celery soup or thin cream sauce, for mushroom soup and tuna; carrots or green beans for peas; cheddar cheese soup for grated cheese."

Norah Teeter

TUNA LOAF — 3-4 servings

1 7-oz. can tuna
1 egg
1/2 cup milk
1/4 cup bread crumbs
2 tablespoons melted shortening

Drain tuna and add other ingredients in order, mixing well. Turn into greased casserole or small loaf pan. Bake 30 minutes at 350°.

"Can be eaten plain or with a hollandaise sauce. Mock hollandaise may be made by adding one egg yolk and one tablespoon lemon juice to one cup of white sauce."

Mrs. Lawrence Rose

POULTRY AND MEATS

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BAKED CHICKEN BREASTS — 4 servings

4 half chicken breasts, boned
1 cup sour cream
1/2 tablespoon Worcestershire sauce
1/4 teaspoon Tabasco sauce
1/2 clove garlic, peeled and put through a press
1 teaspoon salt
3/4 teaspoon paprika
fine dry bread crumbs

Wipe meat on both sides with damp cloth, carefully removing any bits of bone, and place in a shallow glass dish. Mix sour cream with seasonings and pour over chicken. Turn each piece gently so it becomes well coated; cover closely and place in refrigerator overnight. In morning, drop chicken, one piece at a time, into shallow dish of bread crumbs, shaking more crumbs on top. Shape each piece with fingers and place in baking pan; cover closely and return to refrigerator to chill at least 1 1/2 hours. Uncover and bake in a moderately slow oven, 325 , for 1 hour and 15 minutes. Garnish with parsley or water cress, if desired.

"This recipe takes time, but it can all be done ahead. Makes a lovely company dish. Suggest serving Savory Baked Tomatoes (see page 42) and Rice Pilaf with Mushrooms (see page 43) with this chicken recipe."

Patricia Gardner

CHICKEN À LA MAYR — 6 servings

6 medium chicken breasts
1 cup sour cream
1 3-oz. can mushroom crowns and liquid
1 can cream of mushroom soup
1/2 cup cooking sherry
paprika
salt and pepper

Place chicken skin side up in baking dish. Add salt and pepper to taste. Mix all other ingredients and pour over chicken. Sprinkle with paprika. Bake in 350° oven 1 - 1 1/2 hours or until tender.

"Serve over brown or wild rice."

Frances Willard

CHICKEN AND BROCCOLI CASSEROLE — 4 generous servings

6 breasts or 1 whole chicken
1/2 stick butter
2 packages frozen broccoli
1 1/2 teaspoons lemon juice
2 tablespoons flour
1 cup milk
2 cups chicken broth or stock
curry, to taste (about 1 1/2 teaspoon)
salt and pepper, to taste
1 cup mayonnaise
bread crumbs (flavored, if available)

Fry chicken until almost done, cool and strip from the bone into hunks. Cook broccoli until almost done, following directions given on package. Sauce: melt butter in sauce pan, add flour, milk and chicken stock. Stir to avoid lumping. Add seasonings and mayonnaise. Taste to see if more curry is needed.
Place ingredients in a greased baking dish, putting a layer of broccoli

CHICKEN AND BROCCOLI CASSEROLE (cont.)

then all the chicken, another layer of broccoli; pour sauce over all, and top with bread crumbs. Sprinkle a little curry on top of the bread crumbs to brighten. Bake at 340° for 45 minutes.

"Chicken can be cooked the day before to cut the last minute preparation time."

Jane Kerr

CHICKEN BREASTS HAWAIIAN — servings

4 chicken breasts
1 egg, beaten
3/4 cup pineapple juice
1/2 teaspoon curry powder
1 tablespoon sugar
slivered almonds
1 tablespoon cornstarch
juice of 1 lemon

Dip chicken breasts in egg and roll in flour and season. Pan fry in oil until brown. Remove oil from pan. Add all other ingredients. Cover and cook slowly for 1/2 hour.

"Serve with rice."

Mary Margaret Farmer

CHICKEN CACCIATORE — 4 servings

4 chicken breasts
1/3 cup Wesson oil
2 medium onions, chopped
1 clove garlic
1 cup water
2 small cans Hunt's tomato sauce
1 teaspoon oregano
1/4 teaspoon Tabasco

Flour chicken breasts, brown in hot oil, remove chicken to paper towel. Cook onions and garlic for 5 minutes in oil. Stir in tomato sauce and water and seasonings. Add chicken, cover and simmer 30 minutes. Serve sauce over boiled spaghettini.

"Quick and delicious."

Linda Coats

CHICKEN CASSEROLE — Serves 6

4 cooked chicken breasts
2 #3 cans stewed tomatoes
1/2 cup seedless raisins
1/2 cup slivered blanched almonds
1 teaspoon curry powder
1 teaspoon dried thyme leaves
salt and pepper, to taste
1 1/3 cups of minute rice cooked in 1 1/3 cups of chicken broth or water

Remove skin and bones and cut chicken into pieces. Simmer stewed tomatoes, raisins, almonds, curry powder, thyme, and salt and pepper together for 10 or 15 minutes. In a greased casserole combine chicken, sauce and rice. Bake at 400° for 30 minutes.

Mrs. Niels H. Sonne

CHICKEN SALAD CASSEROLE

2 frying chickens (2 1/2-3 lbs. each)
2 cans cream of chicken soup
1 can cream of mushroom soup
3 cups diced celery
1 onion, chopped *
1 cup slivered almonds
1 cup mayonnaise
3 teaspoons lemon juice
1 teaspoon salt
1/2 teaspoon pepper
8 hard-boiled eggs, sliced
3 cups crushed potato chips

Cook chickens and allow to cool. Bone and dice chicken. Combine chicken with remaining ingredients, except potato chips. Place in buttered casserole. Top with potato chips. Bake at 350 30-40 minutes.

"Can be prepared the day before, but add potato chips when ready to bake."

Mrs. Frank Strup

CHICKEN SPAGHETTI

Serves 8-12

1 4-5 lb. chicken
1 quart water
1 tablespoon salt
1 medium onion, sliced
1 rib celery (including leaves)
4 tablespoons chicken fat
1 large onion, chopped
1 large green pepper, chopped
2 ribs celery, chopped
1 4-oz. can mushrooms
2 4-oz. cans tomato sauce
1 lb. spaghetti
1/2 lb. Cheddar cheese

Cook chicken in about 1 quart of water to which salt, 1 medium onion, and 1 rib of celery (including leaves) have been added. Simmer, covered, until meat is entirely tender. Let chicken cool in broth. Remove from bone and cut meat into bite-size pieces. In 4 tablespoons of fat off the broth, sauté 1 large onion, green pepper, 2 ribs of celery. Cook until onion is limp. Add mushrooms, cut-up chicken and tomato sauce. Cook spaghetti using chicken stock (with fat removed) as part of the liquid. Mix chicken mixture with spaghetti. Add Cheddar cheese (cut in small pieces) and bake in 350° oven about 1/2 hour.

"For more sauce add ketchup or stewed tomatoes. All this can be done the day before except the baking."

Kathleen Meyer

COQ AU VIN

4-6 servings

4-6 chicken breasts or thinghs
1 can sliced muchrooms
1 package cooked, sliced, luncheon ham
1/2 green pepper
1/2 white onion or 3-4 garden onions
3-4 carrots
handful of slivered almonds
handful of black olives, pitted
1 bottle white cooking wine
salt, pepper, tarragon, basil, garlic salt
vegetable oil
flour

COQ AU VIN (cont.)

Dice the carrots, onions, pepper, ham, mushrooms and olives. Sauté the carrots, onions, pepper and the ham. Put aside in a bowl with the mushrooms and olives until later. Brown the almonds in butter and add to the vegetables and ham. Brown the chicken until it is thoroughly done on the outside. It should be fried in about 1/4 inch of vegetable oil after being dipped into a mixture of flour mixed with spices. It is important to add enough spice to the flour so that the entire dish will be flavored with them. While the chicken is frying, add the unused flour-spice mixture to the frying pan so that it will brown. Add just enough oil to prevent it from sticking. Combine the browned chicken, carrots, onions, pepper, ham, mushrooms, olives and almonds in a pan which has a lid and which is large enough to contain 3/4 to 1 bottle of wine. Add the wine to the above ingredients, enough to cover, or the entire bottle if desired. Cover with a lid and simmer (not boil) for at least 1 hour. Serve over wild rice or white rice, with a green salad and dinner rolls.

"This is especially good for those who like to visit with their guests while dinner is cooking, because the longer it cooks the better it is. It is practically a full meal by itself, which is why I recommend only a salad and rolls (with a wine) and a light dessert. (Takes about one hour to prepare the ingredients <u>before</u> cooking.)"

Donald Monson

DINDE AUX MARRONS (Turkey Stuffed with Chestnuts) 6-10 servings

1 8-10 lb. ready-to-cook turkey
2 lbs. chestnuts
2 cups consommé
1 cup water
2 lbs. sausage meat
1 lb. lean pork, ground
1 tablespoon salt
1/4 teaspoon pepper
1/8 cup brandy
4 thin slices salt pork

With a sharp kitchen knife, cut an incision through the shell of each chestnut. Place chestnuts on a cookie sheet and bake at 450° for 10 minutes. Shell chestnuts. In large sauce pan, combine chestnuts, consommé, and water. Bring to a boil. Cover and simmer for 20 minutes. Drain and let cool. In mixing bowl, combine chestnuts, sausage meat, ground pork, salt, pepper and brandy. Mix thoroughly. Stuff bird with chestnut mixture. Sew up the opening. Cover breast of turkey with slices of salt pork. Cover with buttered wax paper. Place on rack in roasting pan. Pour 3 tablespoons water into pan. Roast at 450° for 15 minutes. Reduce oven temperature to 375° and continue roasting for 1 hour. Remove wax paper. Continue roasting for 30 minutes. Remove salt pork and continue roasting for 2 1/2 hours, or until well done, turning bird in order to brown all sides (not absolutely necessary), and basting occasionally with fat from pan. For last half-hour, let bird stand breast-side up. <u>For gravy</u>: pour off excess fat from cooking liquid in pan. Add 1/4 cup boiling water and bring to boil, scraping bottom of pan until all brown crust is entirely dissolved. <u>Do not thicken</u>. Correct seasoning.

"Potatoes and other starchy vegetables are out of order as the stuffing

DINDE AUX MARRONS (cont.)

is so rich. We usually serve asparagus and an elegant tossed salad. The only permissable beverage is a really good Bordeaux or Burgundy, and for dessert, please, fruit and cheese, real coffee (and brandy if this is your taste)."

Mary Miller

BEEF À LA STROGANOFF - "CHICAGO-STYLE" Serves 6

1 lb. very tender steak (filet, top sirloin, or tenderized round steak)
1 package fresh mushrooms, washed, cooked and chilled (or canned mushrooms)
1 pint beef stock (or canned beef consommé)
1 large Bermuda onion, finely chopped
1 stick (1/4 lb.) butter (do not use margarine)
1 pint sour cream
flour
salt and pepper
several sprigs parsley

Prepare two skillets with half a stick of butter melted in each. Slice beef into thin strips and dredge in flour. Sauté gently in large skillet. In the meantime sauté mushrooms and onions in other skillet. When meat strips are browned and onions are clear, add the contents of small skillet to meat in the large skillet. Then pour in the beef stock. Allow ingredients to simmer gently for about 20 minutes. (At end of 20 minutes the mixture should be fairly thick. If it is not, add small amount of cornstarch mixed in cold water; stir until it thickens.) When Stroganoff has thickened, turn off the fire and add about 1/2 pint of sour cream, mixing thoroughly. Serve Stroganoff over rice, adding a spoonful of sour cream atop each serving, and garnish with parsley.

"This recipe is a homely accomodation of the popular Stroganoff served at the Chess House Restaurant in Chicago. It is very well accompanied by a generous green salad and hot, fresh rolls."

William Gros

QUICK HAMBURGER STROGANOFF 4-6 servings

2/3 cup chopped onion
1 minced clove garlic
1/4 cup butter
1 lb. ground beef
1 tablespoon flour
2 teaspoons salt
1/4 teaspoon pepper
1/2-1 lb. mushrooms
1 can cream mushroom soup
1 cup sour cream
1 tablespoon chopped parsley

Sauté onion and garlic in butter, stir in meat and brown. Stir in flour, salt, pepper and mushrooms. Cook 5 minutes and add soup. Simmer 10 minutes uncovered and stir in sour cream. Heat through and sprinkle with parsley.

"Serve on buttered noodles or rice."

Ann Hargett

BEEF BOURGUIGNON — Serves 8

4 lbs. bottom round roast (cut in 1 1/2 inch cubes)
1/2 lb. salt pork
16 small onions
3 tablespoons flour
2 teaspoons salt
2 bay leaves
4 sprigs parsley
1/2 teaspoon thyme
1/2 teaspoon marjoram
3/4 lb. mushrooms
1 tablespoon butter
1 cup burgundy

Use large heavy pan. Cut pork; fry until crisp; lift out and save. Brown onions in fat until golden; set aside. Add beef to fat and brown. Sprinkle in flour and stir well. Toss pork, salt and herbs in with beef. Slice mushrooms and fry in melted butter. Add mushrooms to meat mixture and pour in wine. Cover tightly with foil and/or lid. Bake in oven at 300° for 2 1/2 hours or until meat is tender. If sauce too thick, stir in water. Add whole onions the last hour.

"Serve on hot noodles or rice."

Ann Painter

BEEF SHORT RIBS WITH RAISIN SAUCE — 6 servings

3 lbs. beef short ribs
2 tablespoons lard or drippings
1 teaspoon salt
1/8 teaspoon pepper
1 onion, quartered
1/2 cup brown sugar
1 teaspoon dry mustard
1 tablespoon flour
2 tablespoons vinegar
1/4 teaspoon lemon rind, grated
1 bay leaf *
1 1/2 cups water
1/2 cup raisins
flour *

Brown short ribs in own fat or lard or drippings. Pour off drippings. Season with salt and pepper. Add quartered onion. Combine remaining ingredients and bring to a boil. Pour over short ribs. Cover tightly and cook slowly 2 - 2 1/2 hours or until meat is tender. Thicken sauce with flour, if desired.

"I have found this a good dish for new cooks who have trouble getting everything ready at the same time. Once it is assembled and on the stove, you are left completely free to devote your attention to the rest of the meal."

Ginny Seabrook

BEEF STEW — 4-6 servings

2 cans beef consommé
2 cans water
1/4 cup flour
1/2 cup water
2 lbs. beef stew meat
thyme, garlic, bay leaves
1 tablespoon Accent
potatoes, carrots, tomatoes

In a large heavy pan heat consommé and water. Add meat (after it has been cut into small 1" cubes) and seasonings. Simmer until tender. Add vegetables, salt and pepper to taste, cooking until tender. Remove some vegetables and stir in 1/4 cup flour mixed in 1/2 cup water and

BEEF STEW (cont.)

simmer 5 minutes longer.

"All men love this stew."

Linda Coats

GREAT STEW 4-6 servings

2 lbs. stew beef, cubed
3 onions, quartered
1 bunch carrots, cut
2 tablespoons minute tapioca
2 tablespoons soy sauce
1 2-cup can tomatoes, mashed
peas, celery and/or potatoes *

Place meat and all vegetables except tomatoes in greased casserole. Cover with tapioca, soy sauce and finally tomatoes. Cover and bake at 275° for 2 1/2 hours.

"A delightfully easy stew to prepare."

Nancy Henrich

CHILI Serves 4-6

3-4 tablespoons fat or shortening
2 heaping tablespoons chili powder
1 lb. bottom or top round (no-bone, or lean stew meat may be substituted). cut in small cubes
3-4 tablespoons flour
2 tablespoons suet *
1 large onion, cut in small pieces
1 fresh tomato or small can of tomatoes, or 3-4 tablespoons ketchup
2 garlic buttons
3 dashes cominos (cayenne pepper)

Mix chili powder, flour in a bowl, and add meat. In a large frying pan fry the onion a little in shortening (if suet is used, it should be rendered before adding onion). Add meat mixture and fry until very brown (about 20 minutes). Don't let it burn, stay with it, stirring often. Add tomatoes, float garlic buttons, add cominos. Cook 45 minutes, remove garlic.

"This is my mother's recipe and it's a good one! We usually have chili served over long macaroni and pinto beans. Especially recommended for those from Texas and West. Anyone from the East, use less chili powder."

Marland Clayton

HILL COUNTRY CHILI — Serves 4-6

2 tablespoons shortening
1/2 lb. suet
1 large onion
3 lbs. beef
2 minced cloves garlic
3 tablespoons chili powder
1 tablespoon cumin
2 teaspoons salt
1/2 teaspoon red pepper
1 tablespoon paprika
1 1/2 quarts water

Cook beef. Sauté onion and suet in shortening in a pot. Add beef and the rest of the ingredients and cook for 30 minutes.

"Texas fire!"

Sally Wilmington

CURRIED-RICE MEATBALL CASSEROLE — 6-8 servings

1 lb. white onions
1 bunch small carrots (about 6), halved and cut crosswise
1 10-oz. package frozen peas (thawed)
2 lbs. chuck, ground
1 egg
1 cup bread crumbs
3/4 teaspoon marjoram
2 1/2 teaspoons salt
3/4 teaspoon Worcestershire sauce
2/3 cup milk
1 1/2 lbs. mushrooms
1 can mushroom soup
3/4 teaspoon nutmeg
3/4 teaspoon gravy sauce
3/4 teaspoon onion salt
1 1/2 cups rice
1/4-1/2 teaspoon curry

Cook onions and carrots in 1 inch boiling salted water for 20 minutes, covered. Add peas and cover again, turning off heat. Mix chuck, egg, bread crumbs, marjoram, salt, Worcestershire sauce and milk and form into balls; brown in hot oil and remove. Sauté mushrooms and remove. Heat mushroom soup (diluted) with nutmeg, gravy sauce and onion salt in in same skillet. Arrange vegetables, mushrooms and meatballs in a large casserole. Pour in liquid and bake at 400° for 25 minutes, uncovered. Cook rice and toss it with curry and arrange around top of casserole. Bake for 10 minutes more.

"This sounds like a lot of work, but it can be prepared in advance doing the rice at the end, and makes a good meal for company with a tossed salad and rolls. A one-dish meal."

Kathleen Hocking

FLANK STEAK TERIYAKI — 4-5 servings

1 1/2 lbs. beef flank steak
1 cup beef bouillon (or 2 cubes beef bouillon dissolved in 1 cup hot water
1 teaspoon seasoned salt
1/8 teaspoon garlic powder
1 teaspoon salt
1/2 cup soy sauce
2 tablespoons fresh lemon juice
2 tablespoons honey
1/3 cup finely chopped onion

FLANK STEAK TERIYAKI (cont.)

Have membrane removed from steak, but do not have it scored in tenderizer. Remove the fat and gristle. Cut steak into diagonal strips about 1-inch wide. Combine all remaining ingredients, and marinate st ips of meat about 24 hours. Remove from marinade, drain and thread on skewers; cap each with whole mushroom, if desired. Broil 4-5 minutes, turning once.

Kenneth Anderson

HAMBURGER ROLL — 6 servings

1 lb. ground beef
3 tablespoons shortening
1/2 cup celery, chopped
2 tablespoons green pepper, chopped
2 tablespoons onion, chopped
2 tablespoons flour
1 1/2 teaspoon salt
1/8 teaspoon pepper
Baking Powder Biscuit recipe, using 2 cups flour

Place shortening, celery, green pepper, onion and ground beef in pan and cook over medium heat for 15 minutes, stirring once. Combine flour salt, pepper and stir into mixture. Mix recipe for Baking Powder Biscuits, using 2 cups flour. Roll out pastry into 10" x 12" rectangle on a lightly floured surface and spread meat mixture on it. Roll up as for jelly roll staring with the long side. Seal edges. Bake on a baking sheet at 400° about 25 minutes. Serve with a medium White Sauce and chopped parsley.

"Tasty main dish."

Kenneth Anderson

ITALIAN MEAT LOAF — 4 servings

2 slices rye bread
2 slices white bread
1 lb. ground beef
1 medium onion
parsley flakes
3 tablespoons grated Parmesan cheese
1 egg
1 teaspoon salt
1/4 teaspoon pepper
2 tablespoons margarine
1 small can tomato sauce
1 teaspoon oregano

Pour 1 cup water over bread, mash very fine with a fork. Add all except the last two ingredients. Put into loaf pan. Dot with butter and bake in preheated oven at 375° for 30 minutes. Pour tomato sauce over meat and sprinkle with oregano. Bake 20 minutes longer.

"Good served hot or cold."

Linda Coats

MUSHROOM-STUFFED MEAT LOAF — 10-12 servings

Stuffing:

1/4 cup margarine
1 lb. sliced mushrooms
1 teaspoon lemon juice
1 diced onion
4 cups bread crumbs
1 teaspoon salt
1/8 teaspoon pepper
1/4 teaspoon dried thyme
1/4 cup chopped parsley

Meat Loaf:

2 eggs
3 lbs. ground chuck
1 tablespoon salt
1/8 teaspoon pepper
1/4 cup milk
1/3 cup ketchup
1 1/2 teaspoons dry mustard

Sauté all but 7 mushrooms and onion in margarine and lemon juice for 3 minutes. Toss in bread, 1 teaspoon salt, 1/8 teaspoon pepper, thyme and parsley. Set stuffing aside.
Beat eggs, with fork lightly mix in chuck, then add 1 tablespoon salt, 1/8 teaspoon pepper, milk, ketchup and mustard. Pack half of chuck mixture into a 10 x 5 x 3" loaf pan, pack stuffing on top, then rest of chuck mixture. Press remaining mushrooms on top. Refrigerate if desired. Bake for 1 hour and 10 minutes at 400°.

Ann Hargett

LASAGNE — 4-6 servings

2 cloves garlic
1 medium onion, diced
1 can tomato paste and 1 can water or red wine
1 large can tomato puree
3 tablespoons sugar
1/3 teaspoon salt
2 pinches basil leaf, ground
1 lb. ground beef (mixture of beef and pork, if possible)
1 medium onion, chopped
3/4 lb. lasagne
3/4 lb. pot cheese
1 lb. mozzarella cheese
1/2 cup Parmesan cheese, grated

Brown garlic and diced onion in liquid shortening and add paste and water and blend. Add tomato puree, sugar, salt and basil. Simmer sauce for 2 hours, stirring occasionally. Add chopped meat (which has been browned loosely with chopped onion) to sauce just before adding to lasagne. Cook lasagne in boiling water until tender. In a long baking dish alternate strips of lasagne with layers of sauce. On each layer of sauce, sprinkle pot cheese, thinly sliced mozzarella, and grated Parmesan cheese. End with a thin layer of sauce on top and a sprinkling of Parmesan cheese. Bake in oven for about 20 minutes.

"Serves either 6 women or 4 men. Plan to spend most of an afternoon on this creation."

Daniel Miner

MARG'S SMOTHERED LIVER — Serves 3

1 lb. calves liver, sliced thin (beef liver can be used)
flour
salt and pepper
1 large onion, sliced
4-6 slices bacon

Soak liver in hot (not boiling) water for 5 minutes. Drain on paper towel. In the meantime fry bacon until crisp and remove from pan -- iron skillet is best for this. Coat each piece of liver generously with flour and salt and pepper to taste, and fry quickly on both sides until brown in bacon fat. Turn fire down low and place slices of onion on top of liver. Place lid on pan and let cook until onions are tender. If you prefer crisply fried liver, take lid off, turn up flame, and remove onion to platter and turn liver in hot fat until crisp. Serve liver, topped with onion and bacon, with slices of lemon and/or fresh bottled horseradish.

"This tastes like steak. Will appease even liver-haters."

Sally Wilmington

LIVER WITHOUT TEARS — 4-6 servings

1 1/2 lbs. calf's or baby beef liver
1/2 teaspoon salt
1/8 teaspoon pepper
2 onions, sliced
6 tablespoons bacon drippings or oil or cooking fat
2 4-oz. cans sliced mushrooms
2 cups sour cream
1 teaspoon Worcestershire sauce

Cut the liver into 2-inch strips. Season. Melt the fat and brown the liver and onions in a heavy skillet. Add mushrooms with their juice. Add the sour cream and SIMMER (only occasional bubbles rising to the surface - do not boil) over a low heat for 15-20 minutes. Add Worcestershire sauce and re-season to taste.

"Very good for busy people. You can almost produce this with your hat on."

Dr. Dora P. Chaplin

PIZZA — 15 servings

1 large box Bisquick
1 1/2 cups milk
1 large can Italian tomatoes
1 large or 2 small Mozzarella cheeses
1/2 lb. mushrooms
1 tube anchovy paste
olive oil
Spices: salt, pepper, basil, oregano, garlic salt
Parmesan cheese, grated

Make 3 large pizza shells of Bisquick, rolling out and turning up edges. (These may be made ahead and kept in refrigerator.) Spread chopped tomatoes over shell, dot with good-sized pieces of Mozzarella, sprinkle with cooked mushrooms and dabs of anchovy paste. Sprinkle with the spices, and then with some olive oil. Shake Parmesan cheese over the whole pizza. Bake about 15-20 minutes in 450° oven until edges of crust

PIZZA

are brown and cheese is soft.

"This recipe came from Mrs. Anthony Morley in 1957 whose Italian friend had given it to her. When you've made it 50 times, it's easy."

Mrs. Arthur Kelsey

PRECKEL FLEISH (little bits of meat) Serves 4

1 lb. top round steak, trimmed and cut in very small cubes (1 cc or smaller)
3 tablespoons flour
3 tablespoons shortening, margarine, or bacon drippings (a mixture of these is okay)
2 tablespoons Worcestershire sauce

Brown flour in shortening slowly. Add meat and brown well. Cover with water, to make a thin gravy. Add Worcestershire sauce and cook about an hour.

"Serve over mashed potatoes. In our family it is a traditional must to serve pickled beets and biscuits with this dish. An old German recipe, this has been handed down from my mother's family."

Marland Clayton

SAUERBRATEN 6 servings

3 lbs. beef (round or shoulder)
1/2 cup vinegar
1/2 cup water
1-2 onions, thinly sliced
2-3 bay leaves
4-6 whole cloves
juice of 1/2 lemon
2 teaspoons salt
1 teaspoon pepper
1 teaspoon sugar *
4 tablespoons fat
1 cup water
raisins *

Place meat in bowl. If possible, tie a string around meat. Combine vinegar, water, onion, lemon juice, sugar, salt, pepper, bay leaves, cloves; blend. Add raisins if you like them. Pour over meat; let stand 18-24 hours (or even up to 3 days), turn meat occasionally. Purists allow the meat to stand in room temperature; I cover the bowl and put it in the refrigerator. Melt fat in frying pan or dutch oven. Add meat, brown thoroughly on both sides, Add water to liquid in which meat was soaked; pour over meat. Cover; simmer over low heat 3 hours or until meat is tender. Don't be afraid to let it simmer for 5-6 hours. Make sure that the heat is about as low as you can get it. Remove meat; make gravy from juices in pan.

Frank Mahlau

SLOPPY JOE'S

1/2 cup sliced onions (every good meal starts with an onion)
1/2 cup diced green peppers(can be omitted in winter)
2 tablespoons margarine
2 medium tomatoes (use a can in the winter)
3/4 cup mushrooms (can be less and even omitted)
1/2 lb. ground beef (can put in more)
1 cup tomato juice
1/2 teaspoon pepper
3/4 teaspoon salt
1 teaspoon meat sauce (Worcestershire, A-1, Heinz 57)
1 teaspoon garlic powder
red pepper flakes or a dash or cayenne or 1/2 teaspoon of chili powder
(increase amount if you like it hot)
1 teaspoon dry mustard

Sauté onion, green pepper in fat in heavy frying pan until lightly brown. Cut tomatoes into eighths; add. Add mushrooms, et al. Cover, cook over low heat 20-30 minutes. Thicken juice if desired. (Serve over split toasted buns or leave out beef above and pour over hamburgers.)

Frank Mahlau

SOUPERBURGERS

6 servings

1 lb. ground beef
1/2 cup chopped onion
1 can vegetable soup
2 tablespoons ketchup
1 teaspoon prepared mustard
dash black pepper

Brown meat and onion in heavy skillet; stir to separate meat. Add other ingredients; simmer about 5 minutes. Serve on toasted, buttered buns.

"They are thrifty, children love them, and they don't have to be eaten the moment they are ready."

Mrs. Ray Brown

SWEEPSTEAK

4-6 servings

2-3 lbs. round steak or pot roast
1 package of onion soup mix

Put the meat on a sheet of aluminum foil big enough to wrop it in. Sprinkle the soup mix on it; fold the foil, airtight, around it; put it in a baking pan, and bake it at 300° for three hours or 200° for nine hours, it really doesn't matter. You can open it up, if you like, an hour or so before it's done, and surround it with potatoes and carrots.

"If you have to be away from home for hours and still have to come up with a meal, this is the solution to your problem."

Mrs. Ray Brown

TINEKA'S SPAGHETTI — 4 servings

1 lb. ground beef, crumbled
1 onion, chopped
1 green pepper, chopped
1 6-oz. can tomato paste
1 8-oz. can Chef Boyardee spaghetti sauce with mushrooms
pinch garlic powder
1/2 teaspoon parsley flakes
1 teaspoon oregano
1 teaspoon salt
1/4 teaspoon pepper
1 lb. box spaghetti
Parmesan cheese, grated

Brown hamburger almost completely, then add onion and green pepper, cooking until hamburger thoroughly cooked. Now add tomato paste, Chef Boyardee sauce, garlic powder, parsley, oregano, salt and pepper. Simmer, covered, stirring occasionally, until ready to serve (at least 1/2 hour). Cook spaghetti, rinse and drain. Pour sauce over spaghetti and top with Parmesan cheese.

Nancy Henrich

AUSTRIAN CASSEROLE — Serves 4-6

2 cups very finely chopped or ground ham (or Spam)
1 pint sour cream
grated Parmesan cheese
1/2 lb. egg noodles

Cook noodles, drain and put one layer in a greased 8" baking dish. Add a layer of half the ham. Then spread 2 or 3 spoonfuls of sour cream. Sprinkle generously with cheese. Repeat layers of noodles and ham, ending with noodles. Now use remaining sour cream for the top as if you were frosting a cake. Heat in a slow oven until serving time. (If this is to be kept in the oven for more than 20 minutes, it's a good idea to cover with foil so it won't get too dry.)

"This casserole may be prepared the night before and simply heated at serving time. Serve this with Bean Salad (see page 49) and hot buttered bread and a complete meal is had, economically and with little work."

Eugenia Spencer

BARBECUED PORK LOIN ROAST

1 3-6 lb. pork loin roast
1 8-oz. can tomato sauce
1/2 cup ketchup
1/2 cup vinegar
1/2 cup brown sugar
1 teaspoon chili powder
1/4 cup corn syrup
1/2 cup water
1 tablespoon cornstarch

Heat oven to 325°. Rub pork with salt and pepper. Place fat side up in shallow roasting pan. Bake 35 to 40 minutes per pound. Meanwhile in saucepan combine tomato sauce, ketchup, vinegar, brown sugar, chili powder, corn syrup and water. Mix 2 tablespoons of this mixture with the cornstarch. Then add cornstarch mixture to first mixture. Cook

BARBECUED PORK LOIN ROAST (cont.)

over low heat stirring occasionally until slightly thickened -- about 15 minutes. One half hour before roast is done, remove from oven and drain off drippings in pan. Spoon one-third of the sauce over roast. Return to oven and bake 15 minutes more. Spoon more sauce over roast and bake 15 minutes more. Serve roast with rest of heated sauce.

"This sauce is good on spareribs, too."

Roxanna Dear

SWEET AND SOUR PORK 3-4 servings

1 lb. lean pork steak (3/4" thick)
2 teaspoons soy sauce
1 tablespoon shortening
1 9-oz. can pineapple rings or pineapple chunks
3/4 cup pineapple syrup
1/4 cup vinegar
1 chicken bouillon cube
2 tablespoons brown sugar
1/2 teaspoon dry mustard
1/2 teaspoon ginger
1/4 lb. mushrooms, sliced and sauteed in 3 tablespoons butter *
1 green pepper cubed
2 tablespoons cornstarch

Cut pork into 3/4" cubes. Place in bowl and sprinkle with soy sauce. Melt shortening in frying pan, add pork and brown it quickly over moderate heat. Drain pineapple syrup and add sufficient water to make 3/4 cup. Add pineapple syrup, vinegar, bouillon cube, brown sugar, mustard and ginger. Bring to boil and cook, covered, for about 25 minutes. Cut sliced pineapple into 4 pieces. Saute mushrooms if used. Add pineapple pieces, mushrooms, and green pepper, cut into 3/4" cubes. Cover and heat thoroughly for about 5 minutes. Combine cornstarch with 1/4 cup water and stir into pork mixture. Bring to a boil, stirring constantly, until sauce thickens. Serve immediately with hot rice and crisp Chinese noodles.

Eileen Merchant

SWEET-SOUR PORK IN CANTALOUPE RINGS Serves 4-6

1 1/2 tablespoons cornstarch
1 1/2 tablespoons sugar
1 1/2 cups chicken bfoth
3 cups cubed cooked pork
1 cup diced green pepper
1/2 cup bias cut celery slices
2 tablespoons vinegar
1 1/2 tablespoons soy sauce
1 tablespoon instant minced onion
1 teaspoon salt
pepper
2 cantaloupes
hot cooked rice

Combine cornstarch and sugar in saucepan; add chicken broth. Cook and s stir until mixture boils and is clear and thickened. Stir in all remaining ingredients except cantaloupe and rice; heat thoroughly. Taste and add more salt if needed. Cut cantaloupe into thick rings; remove seeds and pare off rind. Arrange cantaloupe rings on bed of rice and spoon meat mixture into center of rings. Serve hot. Use large low platter or tray. Decorate with parsley.

"Conversation piece."

Mrs. Pierson Parker

SAUSAGE AND RICE CASSEROLE — 8-10 servings

1 lb. brown and serve sausage
1 onion
4 stalks celery
1/2 green pepper
1 small can sliced mushrooms
1 cup rice
5 1/2 cups water
2 packages Lipton's chicken noodle soup
1/2 lb. cashew nuts

Brown sausage and cut into 1/2 pieces. Brown celery, onion and green pepper in some of sausage drippings. Cook rice in water and Lipton's soup for 15 minutes. Add mushrooms and liquid from can to rice. Combine everything, including nuts, in a large casserole. Cook, covered, at 350° for 25 minutes, then 10 minutes uncovered.

Linda Coats

VEAL PARMIGIANA — 6 servings

3 tablespoons cooking oil
1/2 cup chopped onion
1 clove garlic, mashed
2 8-oz cans tomato sauce
1/4 cup water
1 teaspoon oregano
dash pepper
1 tablespoon chopped parsley
1/2 cup grated Parmesan cheese
1/2 cup bread crumbs
6 slices veal (1 lb.)
1 egg slightly beaten
1/4 cup cooking oil
1 8-oz. Mozzarella cheese
2 tablespoons grated Parmesan cheese

Heat 3 tablespoons oil in saucepan, and sauté onion and garlic; stir in tomato sauce, water, oregano, pepper and parsley; cover and simmer for 10 minutes. Combine 1/2 cup Parmesan cheese and bread crumbs. Dip veal slices in egg, then in cheese-crumb mixture. Sauté veal in 1/4 cup cooking oil, turning only once. Pour 1/2 the sauce into baking dish. Cut Mozzarella cheese into 6 slices; alternate with veal slices in baking dish; pour over remaining sauce; sprinkle with Parmesan cheese. Bake in moderate oven (350°) for 25 minutes, or until sauce is bubbly and cheese melts slightly.

Helen Darden

VEAL SCALLOPINI CASSEROLE — Serves 4-6

6 thin slices of leg of veal
1/4 cup flour
1/2 teaspoon salt
1/8 teaspoon pepper
1 teaspoon paprika
2 bouillon cubes
1 1/2 cups hot water
1 8-oz. can tomato sauce
1/2 lb. fresh mushrooms (or 2 cans of mushrooms)
Parmesan cheese, grated
parsley

Pound each piece of veal with a potato masher or mallet. Mix flour and seasonings and coat pieces of veal. Brown in hot fat three or four minutes on each side. Dissolve bouillon cubes in hot water. Pour over veal which has been placed in a casserole dish. Bake in 350° oven for 30 minutes. Sauté cleaned and sliced mushrooms in butter. Pour can of tomato sauce and mushrooms over the veal and continue baking for 15 minutes. Sprinkle top with Parmesan cheese and parsley.

Mrs. Niels H. Sonne

VEAL WITH SOUR CREAM

4-lb. rump of veal, boned
2 cloves garlic
1 1/2 tablespoons anchovy paste
1/4 teaspoon basil
5 tablespoons butter
3 tablespoons cornstarch
1/2 cup sour cream
2 tablespoons capers
salt and pepper
2 cups white wine

Cream cloves of garlic crushed with anchovy paste, basil and 2 tablespoons butter. Spread this on veal. Roll up and tie. Marinate in white wine for 4 hours. Brown in 3 tablespoons butter, then place on rack, add marinade, cover, and simmer until tender, about 2 hours. Remove. Blend cornstarch with water, add to broth and boil one minute. Add sour cream, capers, salt and pepper. Heat and pour over sliced veal.

"Especially nice for company."

Joy Coolidge

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ASPARAGUS CASSEROLE — 4-6 servings

1 large can green asparagus
1 small can pimentos
1 can cream mushroom soup
1/4 lb. Ritz crackers
3 hard-boiled eggs
1/2 lb. grated sharp cheese

Crumble crackers in casserole. Cut asparagus and place on crackers. Pour in asparagus juice. Slice eggs and place on asparagus. Cut 1/2 of pimentos and place over eggs. Spread mushroom soup. Cut remainder of pimentos and add to casserole along with juice. Cover with grated cheese. Cover casserole and chill in refrigerator. Bake at 350° for 30 minutes.

"Tasty company casserole. Allows you to spend more time with your guests."

Mary Margaret Farmer

BROCCOLI CASSEROLE — 4-6 servings

4 cups cooked chopped broccoli
1 cup mushroom soup
1 2-oz. jar pimento
1 cup sliced celery
3/4 cup sour cream
1/2 teaspoon pepper
1 teaspoon salt
grated Cheddar cheese

Combine all ingredients except cheese and place in a buttered casserole. Bake 25 minutes at 350°. Then top the broccoli mixture with grated cheese and bake until the cheese is melted. Use as much cheese as you like.

Eileen Merchant

BAKED STUFFED EGGPLANT — 4-6 servings

1 eggplant (2-3 lbs.)
1 cup soft bread crumbs
2 tablespoons butter
1/2 tablespoon finely chopped onion (or more)
1 cup water
1 egg, well beaten
3 slices American cheese
2 cups chopped cooked ham *

Place eggplant in boiling salted water. Cook 15-20 minutes and drain. Cut in half lengthwise. Remove pulp with spoon, working carefully so that skin is not broken. Chop pulp and add bread crumbs. Melt butter, add onion and cook 5 minutes. Add butter mixture to pulp and moisten with water. Cook this mixture on hot fire 5-10 minutes until done. Add egg, refill eggplant skin, top with cheese slices and bake 25 minutes at 375°. (Be certain eggplant is well cooked before baking; baking is only a finishing touch!)

"Adding chopped ham makes this dish a meal in itself."

Douglas McGlynn

1 lb. yellow squash (gourd-shaped)
1/4 teaspoon salt
2 tablespoons butter
12 crackers, crushed
1 egg, well beaten
1/3 cup whole milk or cream

Cut up squash and boil until tender in a small amount of water. Watch! It can scorch. Drain if water not all cooked away. Then add salt, butter. Mash. Add crackers, egg and milk or cream (reserve about 2 tablespoons cracker crumbs: sprinkle these on top). Bake in buttered casserole for 25 minutes at 350°.

"If you like squash, this is delicious. If your family doesn't like squash, this recipe disguises it fairly well."

Kathleen Meyer

FRIED TOMATOES — Serves 6

3-4 large tomatoes
1/2 teaspoon sugar
salt and pepper
cream (or milk and 1 tablespoon butter)
flour

Slice tomatoes with skin on. Salt, pepper and sprinkle on sugar. Fry gently until tender in butter or margarine, turning once -- turn flame lower. Sprinkle lightly with flour and turn each slice over. Add thin cream (or milk and 1 tablespoon of butter) and simmer until flour cream are blended, stirring lightly to blend.

"Absolutely sensational."

Sally Wilmington

SAVORY BAKED TOMATOES — 4 servings

4 firm but ripe tomatoes
1/2 bunch, well-washed, well-drained parsley
1/8 teaspoon dried thyme (or 1/2 teaspoon fresh chopped thyme leaves)
2 tablespoons butter
salt and pepper

Wash tomatoes. Trim blossom and stem and if necessary, cut in half, crosswise. Squeeze a bit, to remove larger seeds; scoop a bit of pulp from center of each. Place in a baking pan. Remove long stems from parsley and chop tips very fine; add thyme. Melt butter in skillet; add seasonings and parsley. Pat a generous spoonful on each tomato and bake in a moderately slow oven (325°) for 30 minutes.

"Especially good with Baked Chicken Breasts (see page 21)."

Patricia Gardner

VEGETABLES IN MOURNAY SAUCE — 6 servings

2 packages frozen mixed vegetables (or peas or carrots)
1 cup water
1 teaspoon salt
1/4 cup butter
1/3 cup flour
2 cups liquid (vegetable juice plus milk to make 2 cups)
1/4 cup Parmesan cheese, grated
1 pinch nutmeg
1 pinch thyme
1/8 teaspoon garlic salt
2 tablespoons white wine (sauterne)
1 teaspoon salt
3 slices white bread
3 tablespoons butter

Cook vegetables in 1 cup water with 1 teaspoon salt; drain, saving juice. Now prepare sauce: mix 1/4 cup butter, flour, 2 cups liquid (vegetable juice plus milk to make 2 cups), Parmesan cheese, nutmeg, thyme, garlic salt, white wine and 1 teaspoon salt. Put vegetables in casserole and pour sauce over and through them. Put pulled bread (3 slices white bread dry toasted in slow oven. When ready to use, soak in cold water momentarily and then squeeze dry. Pull into bits.) on top of vegetables and "drizzle" 3 tablespoons melted butter over all. Bake at 400°, 20-25 minutes.

"Pulled bread gives the dish a chewy consistency. Bread crumbs can be used instead."

Nancy Henrich

RICE PILAF WITH MUSHROOMS — 4 servings

1 cup long-grained rice
2 tablespoons butter
1/2 medium onion, peeled and chopped
2 cups chicken stock
salt, to taste
3-5 fresh mushrooms, well washed

Wash rice, if necessary; drain well. Melt butter over low heat in a flame-proof ovenware casserole. Add onion and cook slowly until soft but not browned -- about 5 minutes. Stir in rice and heat only until each grain is coated with butter. Add chicken stock and bring to boil. Taste and add salt, if necessary. Cover casserole with a piece of aluminum foil and press lid down on this. Bake in a moderately slow oven (325°) for 30 minutes. Remove from oven, but do not remove cover. Place over very low heat or hot water to keep warm, if desired. Just before serving, heat a little butter in a skillet, slice in mushrooms and cook quickly until they begin to brown. Stir into rice and serve.

"Delicious with Baked Chicken Breasts (see page 21)."

Patricia Gardner

SPANISH RICE — 6 servings

1 cup rice
3 tablespoons oil (or bacon fat)
1/2 cup or more chopped onion
1 clove garlic, finely chopped*
dash of cayenne
1/2 cup chopped green pepper
2 1/2 cups (#2 can) stewed or canned tomatoes
1/2 cup chopped pimento
1 teaspoon salt

Heat oil or fat in heavy skillet; add rice and cook, stirring constantly, about 10 minutes or until lightly browned. Add onion, garlic and green pepper. Continue cooking until onion is lightly browned. Add tomatoes, pimento and seasonings. Cover and simmer about 25 minutes until rice is tender. If mixture becomes too dry add small amount of water during cooking. (Best with cut-up, left-over roast beef -- about 1 1/2 cups or more. If you do this, also add some of the left-over gravy to the skillet.)

"It is possible to start this before Chapel, get to the service in good time, come home and sit down to eat almost immediately, if you have also made a large salad beforehand."

Mary Miller

MONA'S CREAMED POTATOES — Serves 4-6

6 potatoes, cooked and diced
2 tablespoons flour
2 cups milk
2 tablespoons butter
1 teaspoon salt
juice of 1 lemon
1 teaspoon chopped fresh parsley (or dried parsley)
1/4 teaspoon red pepper (or black pepper)
1 teaspoon minced onion
1 cup grated sharp American cheese

Butter a casserole, put in potatoes; make a white sauce of above ingredients, add all seasonings, pour over potatoes; bake 30 minutes in a moderate oven (350°). Can be made richer with additional butter and cheese.

"Can be reheated with no loss of flavor."

Sally Wilmington

SWEET POTATO BALLS — 4-6 servings

3 cups warm mashed sweet potatoes
3 tablespoons melted butter
1 egg
1 cup pecans, chopped
1 teaspoon salt
8 marshmallows
1 tablespoon cold water
cornflakes (or similar cereal)

Season potatoes. Add butter and pecans. Mold into a ball around a marshmallow. Beat the egg. Add water. Dip each ball in egg and roll in cornflakes or other similar cereal. Place on an oiled baking pan

SWEET POTATO BALLS (cont.)

and put in oven at 375° until hot and slightly browned (about 25 minutes). Makes 8 balls.

"Sweet potato balls garnished with apple rings add a touch of beauty to the platter."

Mary Margaret Farmer

SWEET POTATO CASSEROLE — Serves 6-8

6 medium sweet potatoes, boiled
2 tablespoons butter
2 eggs
2 cups milk (perhaps a little less)
1/2 cup light brown sugar
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1 cup (or less) chopped pecans

Skin potatoes. While warm put potatoes in mixing bowl and add ingredients, except nuts, as listed, gradually. Mixmaster is perfect for this as it picks up stringy part of potatoes on the beaters. Mix well and add nuts last of all. Bake 1 1/2 hours at 300°.

"If you want this casserole very light and fluffy, save the egg whites until just before baking time. Beat until fluffy and fold into mixture."

Mrs. Frank Strup

YAMS FLAMBÉE — 4 servings

2 or 3 large yams
1/2 teaspoon salt
3/4 cup light brown sugar
1/4 cup butter or margarine
1/3 cup dark rum

Place yams in jackets in medium saucepan. Add water to cover and salt. Bring to boiling over medium heat. Reduce heat and simmer, covered, for 30 minutes or until fork-tender. Drain yams; cool. Peel and slice crosswise 1/2" thick. Lightly coat each slice with brown sugar. Sauté slices in hot butter in medium skillet until browned -- about 2 minutes on each side. Lift to serving dish with slotted utensil. Drain fat from skillet. In same skillet gently heat rum just until steaming. Ignite and pour over yams.

"Yummy with ham."

Roxanna Dear

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BEAN SALAD — Serves 8-10

1 large can cut green beans
1 large can cut wax beans
1 can kidney beans
1 large onion
pepper rings

Dressing:
2/3 cup vinegar
2/3 cup sugar
1/3 cup oil
pepper

Drain beans and put in bowl or deep casserole. Slice onion to make onion rings and add with the pepper rings. Mix ingredients for dressing and pour over beans. Cover and place in refrigerator overnight. Keep under refrigeration until serving time.

"Good with ham dishes (see Austrian Casserole, page 34)."

Eugenia Spencer

CHEESE AND PINEAPPLE SALAD — 6-8 servings

1 tablespoon (1 envelope) unflavored gelatine
1/4 cup cold water
3/4 cup sugar
1/2 cup pineapple syrup
1 cup crushed pineapple, drained
1 cup grated American cheese
1 cup heavy cream, whipped

Soften gelatine in cold water. Dissolve sugar in pineapple syrup over low heat; add gelatine, stir until dissolved. Chill until partially set; add pineapple and cheese; fold in whipped cream. Turn into 1 quart mold. Chill until firm.

"Best when served with ham."

Helen Darden

CRANBERRY SALAD — 6-8 servings

1 can whole cranberry sauce
1 box raspberry jello
1 cup boiling water
1/2 cup cold water
1/8 cup lemon juice
1 whole orange (including rind), chopped
1/2 cup broken walnuts

Mix all ingredients. Put in mold and chill. Unmold on lettuce, and serve with mayonnaise.

Ann Painter

CURRIED SEA FOOD SALAD — Serves 4

1 1/3 cups Minute rice
1/2 teaspoon salt
3/4 cup mayonnaise
1 1/2 teaspoons lemon juice
3/4 teaspoon curry powder
1 tablespoon grated onion
1 cup chopped celery
1 7-oz. can crab meat
1 7-oz. can small cleaned shrimp
tomato wedges (as garnish)*

Prepare one or more hours before serving. Add rice and salt to 1 1/3 cups boiling water. Mix to moisten. Cover and remove from heat. Let

CURRIED SEA FOOD SALAD (cont.)

stand 5 minutes. Uncover and let cool to room temperature. Combine mayonnaise, lemon juice, curry powder, grated onion, celery, shrimp and crab meat. Add rice and mix lightly with a fork. Chill. Serve on crisp lettuce. May be garnished with tomato wedges.

"This is a dish for summer, but can be served at lunch all during the year. Is marvelous because it can be there waiting when guests arrive."

Sally Wilmington

MAMA'S COLE SLAW

Serves 4

1 head cabbage
salt
pepper
2 teaspoons sugar (or more, to taste)
1/2 pint (or more) heavy cream
1/4 pint vinegar

Chop cabbage until practically pulverized. Add salt and pepper, sugar. Add vinegar and cream, season to taste.

"There is no substitute for the pulverization and good thick cream. If the cabbage is unusually large, more cream will be necessary."

Sally Wilmington

SEAFOAM COLE SLAW

10 servings

1 package lime jello
3/4 teaspoon salt
1 cup hot water
3/4 cup cold water
2 tablespoons vinegar
2/3 cup mayonnaise
dash of pepper
4 teaspoons grated onion (or 1 teaspoon dried onion flakes)
3/4 teaspoon celery seed
2 cups finely shredded cabbage

Dissolve gelatine and salt in hot water. Add cold water, vinegar, mayonnaise, pepper, onion and celery seed. Blend thoroughly with fork or egg beater. Chill until slightly thickened. Fold in cabbage. Pour in mold or individual cups. Chill until firm.

Mrs. Allen B. McGowan

GREEN JELLO SALAD

6-8 servings

1 package lime jello
1 cup hot water
1 cup cottage cheese (or cream cheese)
1/2 cup mayonnaise mixed with 1/2 cup cream
1 cup crushed pineapple, drained
1/2 cup grated Kraft cheese

Dissolve jello in water. Set to thick syrup. Add the rest of ingredients at once and mix quickly. Turn into ring mold and chill until firm.

Genelda Woggon

GERMAN POTATO SALAD

4-6 medium potatoes, boiled and sliced
2 medium sour pickles, diced
6 oz. beef broth (or 1 beef bouillon cube in 6 oz. water)
pepper
6 slices bacon, fried crisp and crumbled
1 small onion, diced small
1 teaspoon vinegar
1/2 teaspoon salt

In frying pan combine all ingredients except potatoes and pickles. When hot, pour over the combined pickles and potatoes. Toss, serve warm.

Marland Clayton

4-6 servings

SALMON MOLD

1 envelope unflavored gelatine
1 tablespoon sugar
1 1/4 teaspoons salt
1 teaspoon dry mustard
1/4 cup cold water (or you may use the liquid in which the fish was boiled)
1/4 cup vinegar
2 cups flaked salmon (canned salmon may be used: it is not quite as good)
1 cup finely diced celery
1 tablespoon capers
1/4 cup onion, chopped
1/2 cup heavy cream, whipped
2 tablespoons chopped cucumbers (or more if liked)

Suggestions for garnish: sliced cucumbers marinated in French dressing; radishes; hard-boiled eggs.

Mix gelatine, salt mustard and sugar in the top of a double boiler. Add water and vinegar. Stir in flaked salmon, celery, chopped cucumbers, onion and capers. Fold in whipped cream. Turn into very slightly oiled mold (3-cup or ring mold, or individual molds). Chill until firm. Unmold on salad greens. Use a salad dressing on the greens, or serve with tartare sauce for a dressing. Add garnish.

"A good party or hot-weather supper dish which you can make a day ahead."

Dr. Dora P. Chaplin

6-8 servings

SOUR CREAM SALAD

1 cup sour cream
1 cup crushed or chunk pineapple (drained)
1 cup angel-flake coconut
1 cup canned green grapes (drained)
1 cup bite-size marshmallows
1 cup mandarin oranges

Combine all ingredients well. Serve on bed of lettuce.

"Can be made ahead of time. As a left-over just as good the next day."

Betty Campbell

YOGURT AND GRATED CUCUMBER 3-4 servings

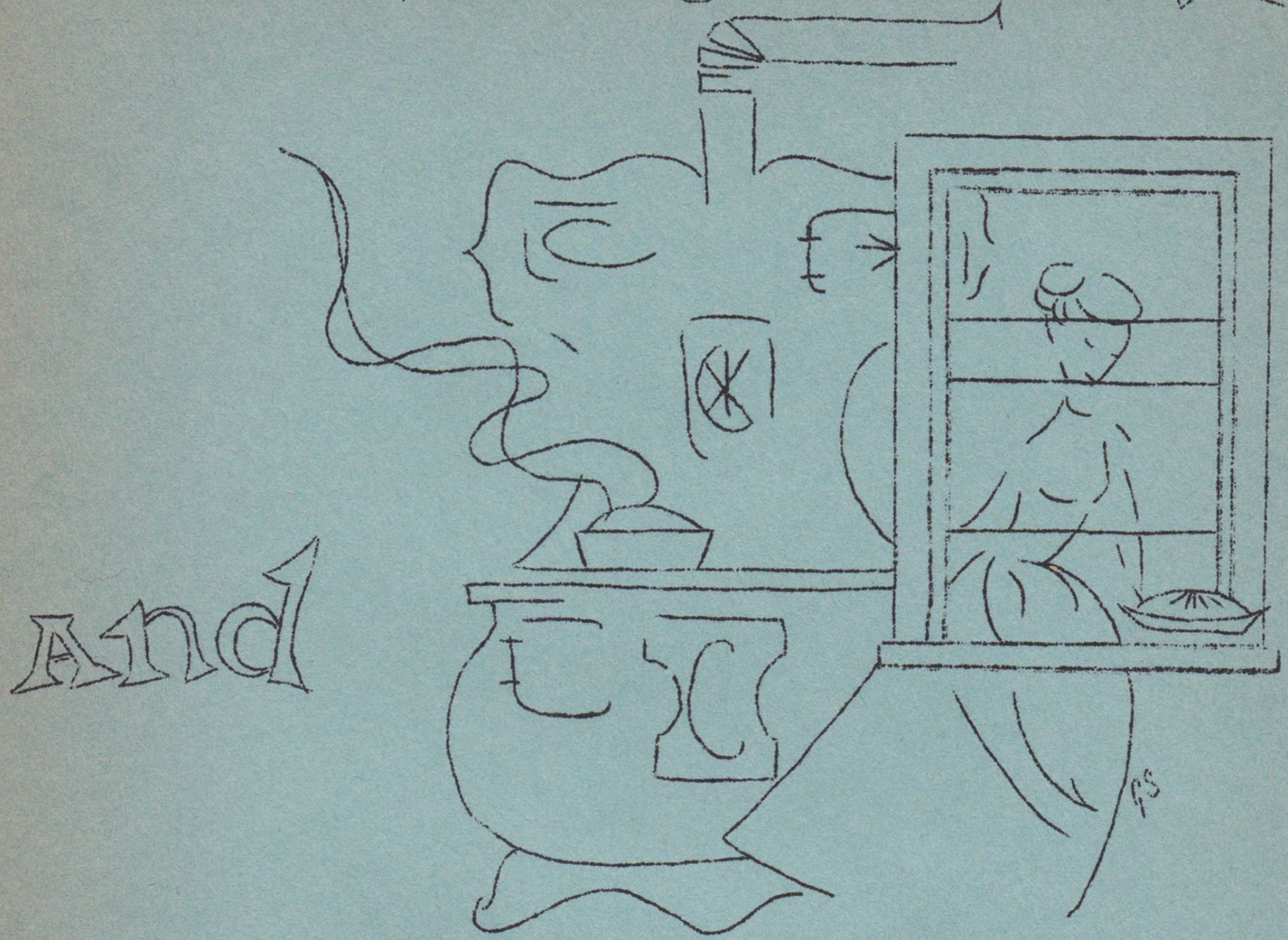
1 1/2 cups yogurt
1 cucumber, grated or finely chopped
1 tablespoon fresh dill (or 1 teaspoon dill weed)*
soaked raisins*
salt and pepper

Mix yogurt and cucumber together, adding salt and pepper to taste. Fresh dill may be added; also soaked raisins. This should be left in the refrigerator for at least 1/2 hour before serving.

"Especially good with rice dishes, this may be served in place of a salad."

Janet Arpee

Breads, Cakes



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NORTH CAROLINA BUTTERMILK BISCUITS — 2 dozen small biscuits

2 cups flour
2 teaspoons baking powder
1 cup buttermilk
1/2 teaspoon salt
5 tablespoons shortening
1/2 teaspoon baking soda

Sift flour, salt, baking powder and soda together. Cut in shortening until mixture resembles coarse crumbs. Add buttermilk and stir until dough follows the fork around the bowl. Turn out on floured surface and knead for 30 seconds. Roll or pat 3/8" thick. Brush with melted butter, fold over and cut with biscuit cutter. Bake in hot oven (450°) for 12-15 minutes.

"Delicious with butter and honey."

Mary Margaret Farmer

BANANA BREAD — 1 loaf

1 3/4 cups flour
2 teaspoons baking powder
1/4 teaspoon baking soda
2/3 cup sugar
3/4 cup chopped nuts
1/2 teaspoon salt
2 eggs
3 mashed bananas (1 cup)
1/4 cup melted shortening

Sift all dry ingredients into bowl. Add nuts. Add eggs, bananas and shortening. Mix together and pour into greased, floured loaf or tube pan. Bake 1 hour at 350°. Cool in pan.

"For teas, slice thin and spread with cream cheese or butter."

Mrs. Sydney Barr

BRAN BREAD — 2 loaves

1/2 cup sugar
2/3 cup shortening
1 cup All bran
2 teaspoons salt
7 cups flour
1 cup boiling water
2 eggs, slightly beaten
2 yeast cakes dissolved in 1 cup warm water

Combine sugar, shortening, All bran and salt. Pour over this 1 cup boiling water. Stir until dissolved, then cool. Then add eggs, yeast dissolved in water, and flour. Place on floured board after combining ingredients, and work until thoroughly mixed. Place in 2 pans, let rise in warm place for 2 hours. Then bake at 350° for 45 minutes.

Helen Darden

CORN BREAD DRESSING (STUFFING)

Enough to stuff a 10-12 lb. turkey

Corn bread:

1 cup corn meal
1 cup sifted flour
1/4 cup sugar
1/2 teaspoon salt
4 teaspoons baking powder
1 egg, beaten
1 cup milk
1/4 cup shortening

Sift dry ingredients into bowl. Add egg, milk, shortening. Beat until smooth. Bake in greased 8" square pan at 425° for 20-25 minutes.

Dressing:

8 cups corn bread
1/2 cup minced onion
3/4 cup butter or margarine
2 teaspoons poultry seasoning
1/2 cup diced celery
3/4 cup hot water
1 cup chopped pecans
1/2 cup raisins
1 cup chopped apple
1 teaspoon salt
1/8 teaspoon pepper

Brown onion in butter. Mix with bread, seasoning, celery, pecans, raisins, apple, salt and pepper. Add water and mix well.

"Extra stuffing can be baked (covered) about 30-45 minutes as turkey cooks."

Helen Darden

NEW ENGLAND BROWN BREAD

1 cup flour
1 1/2 cups white corn meal
1 teaspoon baking soda
raisins, as desired
1 teaspoon salt
1 cup sour milk
1/2 cup light molasses

Sift dry ingredients and add raisins (as desired). Then add liquid and stir only until blended. Pour into well-greased container, cover, and steam for 2-2 1/2 hours. Serve hot with butter.

"When steaming tin is not available, I use large fruit juice cans and seal the tops with aluminum foil."

Clifford B. Carr

SOUTHERN SPOON BREAD

4-6 servings

3 cups milk
1 1/4 cups corn meal
3 eggs
2 tablespoons butter
1 3/4 teaspoons baking powder
1 teaspoon salt

Stir cornmeal into rapidly boiling milk. Cook until very thick, stirring constantly to prevent scorching. Allow to cool. The mixture will be quite stiff. Add well-beaten eggs, salt, baking powder, and melted butter. Beat with electric beater for 15 minutes or until all lumps are broken and mixed well with other ingredients. Pour into well-greased casserole; bake for 30 minutes at 375°. Serve piping hot with lots of butter.

Frances Willard

TAVERN HUSH PUPPY 4-6 servings

1 cup white corn meal
1 egg
1/4 teaspoon baking soda
1/2 cup onion, grated
1/2 teaspoon baking powder
1/2 cup buttermilk
1/2 teaspoon salt

Sift salt, baking powder and corn meal. Mix baking soda with buttermilk and add to dry ingredients. Add beaten egg and mix well. Add grated onion. Shape into small balls and drop into deep fat. Fry until golden brown.

Frances Willard

WHITE BREAD (for loaves or braided rings) 2 loaves

2 tablespoons sugar
3 teaspoons salt
3 tablespoons powdered milk
2 tablespoons shortening
2 cups boiling water
1/4 cup lukewarm water added to 1 package dry yeast
6 cups (or more) flour

Place sugar, salt, powdered milk, shortening in large bowl. Then add 2 cups boiling water. When these ingredients have been allowed to cool until lukewarm, add yeast and water mixture (which has been standing for 10 minutes). Add 6 cups or more flour, at first stirring, then kneading with the hands until all is in one smooth ball, and the bowl is clean. Cover with cloth and lid. Let rise (3 or 4 hours) until double in bulk. Pull loose from bowl, knead slightly, divide into halves for two loaves or two rings, or one of each. Shape loaf to fit greased pan. Shape ring in one long, fat strip; cut into three strands and braid; place in circle on greased cookie sheet, joining ends. Cover with cloth and let rise again until double in bulk -- 1 1/2 to 2 hours in warm place. Preheat oven to 400°. Put bread into oven on the quarter hour. After 15 minutes reduce heat to 350°. Loaves require 30 minutes longer, rings only 5-10 minutes. Rings may be covered with butter or margarine while hot. Loaves should be cooled under cloth on a rack.

"Fresh bread needs no advertising."

Mrs. Lawrence Rose

YORKSHIRE PUDDING 6 servings

2 eggs
1 cup flour
4 tablespoons beef drippings
1 cup milk
1/2 teaspoon salt

Put beef drippings into a hot baking pan. Beat the ingredients thoroughly. Pour into hot baking pan and put in oven at 400° for 25-30 minutes or until brown. Serve hot.

"A MUST with rare roast beef!"

John T. Docker

ALMOND CAKES — 16 2" cakes

1 cup ground, unblanched almonds
3 eggs
1/2 cup fine granulated sugar
1/4 teaspoon salt
3/4 teaspoon almond essence

Beat egg whites until stiff but not dry. Beat yolks until thick, beat in sugar. Add nuts, salt, flavoring. Fold in egg whites. Line 8x8" pan with well-buttered paper. Bake at 300° or less. Frost with butter icing and sprinkle with chopped, toasted almonds.

Miss Helen B. Chapman

CHERRY COFFEE CAKE — 8 servings

1 egg, beaten
1/4 cup milk
1/2 cup sugar
1/8 teaspoon salt
1/2 teaspoon vanilla
1 1/2 cups biscuit mix
1 can Lucky Leaf cherries, drained
1/4 cup flour
1/2 cup brown sugar
1/2 teaspoon cinnamon
3 tablespoons butter or margarine
1/3 cup chopped almonds

Combine egg, milk, 1/2 cup sugar, salt and vanilla. Add biscuit mix and stir until smooth. Pour into a greased 8" baking pan. Chop cherries and sprinkle evenly over the batter. Mix flour, brown sugar and cinnamon. Cut in butter or margarine. Add nuts and sprinkle over cherries. Bake at 375° for 30 minutes. Serve warm.

Faye Rogers

COFFEE BANANA CAKE

1/2 cup butter
3/4 cup sugar
1 egg
2 bananas
1/2 teaspoon baking powder
1 tablespoon instant coffee
1 teaspoon baking soda
1/4 cup milk
1 1/2 cups flour

Cream butter and sugar together. Add egg and beat well. Then add mashed bananas and coffee. Dissolve the baking soda in milk. Add this to the mixture alternatively with the flour and baking powder combined. Bake in 9" pan 30-40 minutes at 350°. Ice with coffee butter icing.

"A favorite with men."

Anne Brown

COFFEE DATE CAKE

1/2 teaspoon baking soda
1 cup chopped dates
1 cup hot coffee
1 cup broken nuts
3 tablespoons shortening
1 cup sugar
1 egg
1/4 teaspoon salt
2 cups flour
3 teaspoons baking powder

Frosting:
1/4 cup butter
2 cups confectioner's sugar
1 tablespoon cocoa
3 tablespoons hot black coffee

Sprinkle baking soda over dates. Add coffee and nuts. Cool. Cream shortening with 1/2 cup sugar. Add well-beaten egg and 1/2 cup additional sugar to the date mixture. Add salt and flour sifted with baking powder. Bake in greased oblong pan 9x14" at 350° for about 35 minutes. Spread the cake when slightly warm with butter creamed with confectioner's suger, cocoa and hot black coffee.

Joy Coolidge

QUICK COFFEE CAKE

2 cups brown sugar
2 cups bread flour
1/2 cup margarine
1 egg
chopped nuts*
1 cup sour milk
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon vanilla

Mix sugar, flour, shortening, to consistency of fine bread crumbs. Set aside 1 cup of it. To remainder add beaten egg, sour milk with baking soda and salt dissolved in it, vanilla. Beat. Pour into 2 large layer cake pans or 1 rectangular pan. Sprinkle reserved sugar, flour, shortening mixture over batter. Add chopped nuts if desired. Bake 15-20 minutes at 350° in layer pans, or about 25-30 minutes in rectangular pan.

"Serve hot or cold. Sprinkle with cinnamon if desired."

Mrs. Sydney Barr

CHOCOLATE BISCUIT CAKE — 12 servings

1/2 lb. (about 1 1/2 packages Social Tea or Petit Beurre) plain cookies, crushed
4 oz. (1 stick) margarine
3 tablespoons sugar
2 tablespoons Lyles Golden Syrup or corn syrup
2 tablespoons cocoa
frosting

Cream margarine and sugar. Add warmed syrup. Add cocoa. Add crushed

CHOCOLATE BISCUIT CAKE (cont.)

cookies and mix well. Press into greased 9x7" pan and leave in refrigerator until firm. Frost with your favorite chocolate frosting. Cut into squares and serve.

"Goes very well with vanilla ice cream."

Mrs. Kenneth Woollcombe

HALF AND HALF

1 cup shortening
1/2 cup granulated sugar
1 1/2 cups brown sugar
2 eggs, separated
1 tablespoon water
1/4 teaspoon salt
2 cups sifted flour
1/4 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon vanilla
1 cup chocolate bits

Cream shortening with 1/2 cup granulated sugar and 1/2 cup brown sugar. Add egg yolks and water. Mix flour, salt, baking soda, baking powder; add this mixture gradually to shortening and sugar until well blended. Add vanilla. Spread in greased 13 1/2" x 10" pan. Sprinkle with chocolate bits. Beat egg whites until stiff and add 1 cup brown sugar to make a runny meringue. Frost top. Bake 40-45 minutes at 350°.

Ann Hargett

HELEN'S FOOL-PROOF CAKE

1 cup butter
2 cups sugar
3 cups flour
1 teaspoon vanilla extract
1 cup milk
4 eggs
3 heaping teaspoons baking powder
1 teaspoon lemon extract

Beat the whites of the eggs and the yolks separately. Cream butter, pour in sugar, and mix well. Drop in yolks and beat some more. After you have sifted flour twice with the baking powder, stir in and beat hard -- then drop in lemon and vanilla extracts. Gently fold in the beaten egg whites. Bake in 375° oven.

"Lemon pie filling for topping or Easy Caramel Icing (see page 104)."

Sally Wilmington

JAM CAKE

6 eggs
3 cups all-purpose flour (sifted before measuring)
1 cup melted butter
4 tablespoons buttermilk
1 teaspoon baking soda
1 cup blackberry jam (with or without seeds)
1 cup chopped pecans (or walnuts)
1 cup raisins
2 cups brown sugar
2 teaspoons cinnamon
2 teaspoons allspice
2 teaspoons nutmeg
2-3 oz. bourbon

Beat whole eggs and melted butter. Add buttermilk-soda mixture, brown sugar, and blackberry jam. Sift flour with cinnamon, allspice and nutmeg. Add to the above mixture. Fold in nuts and raisins (as many nuts and raisins as you dare, the more the merrier). Bake in a well-greased and floured 9" tube pan. Bake at 325° for 1 1/2 hours, or until done. Let cool slightly, about 5 minutes, and turn out onto cake rack. While still warm, add two to three oz. bourbon to the bottom of the cake. (Pierce cake well so that bourbon seeps to the middle of the cake.)

"This cake improves greatly with age. It is at its best after a month's time. (Pierce and add about an ounce of bourbon once a week.) Wrap in heavy foil and store in cool place. May be kept as long as two months before using.

"Apricot sauce for Jam Cake, if desired: Press one can apricots through a fine sieve including fruit syrup. Heat to boiling point, stirring constantly. Thicken with a little cornstarch if necessary. Add sugar to taste. Add a few blanched almonds and one teaspoon vanilla. Just before using, add apricot brandy to taste. Use warm over cake. OR, easy apricot sauce: One half jar apricot marmalade diluted with 1/4 cup of hot water. Heat and stir. Flavor with sherry or brandy to taste."

Frances Willard

KENTUCKY CAKE

5 cups flour, sifted
1 lb. (2 1/2 cups) white sugar
1 cup brown sugar
3/4 lb. butter
6 eggs, separated
1 pint bourbon
2 teaspoons nutmeg
1 lb. red candied cherries (cut in halves or pieces)
1 lb. pecan halves (more or less)
1/2 lb. golden raisins (more or less, or 1/2 lb. chopped dates)
1 teaspoon baking powder

Soak cherries and raisins in bourbon overnight. Cream butter and sugar until fluffy. Add beaten egg yolks and beat well. Add soaked fruit and bourbon. Add flour, reserving a small amount to powder nuts. Mix well. Add nutmeg and baking powder, and fold in well-beaten egg whites. Add

KENTUCKY CAKE (cont.)

the lightly floured pecans last. Bake in a 10" greased tube pan for 3-4 hours in a slow oven (250-275°). Turn out of pan, and when thoroughly cool, stuff center hole with cheesecloth soaked in bourbon. Wrap in heavy foil and place in a tightly covered container. Keep very cool -- in the refrigerator if necessary.

"This is a delicious fruit cake (if you don't like a lot of fruit), but should be made weeks in advance and allowed to 'age'."

Frances Willard

MAYONNAISE CHOCOLATE CAKE 8-10 servings

1 cup sugar
2 cups flour
4 heaping tablespoons cocoa
1 teaspoon vanilla
2 teaspoons baking soda
1 scant cup mayonnaise
1 cup cold water

Sift flour twice; sift measured flour, sugar, cocoa, baking soda together. Add remaining ingredients and beat 4 minutes in electric mixer. Bake at 350° for about 35 minutes (or until toothpick comes out clean). Use a 9" square pan or two 8" layer pans. Ice with butter icing.

"This is a rich, dark, moist cake which stays fresh longer than most."

Mary Denney

OLD FASHIONED APPLE RAISIN CAKE

1 15-oz. box raisins
3 cups water
1/2 cup shortening
2 cups sugar
2 chopped apples
1 teaspoon cinnamon
4 cups flour
1/2 teaspoon nutmeg
1 teaspoon cloves
1 teaspoon salt
1 teaspoon baking soda

Boil raisins in 2 cups water for 15 minutes. Cream shortening and sugar, gradually adding combined dry ingredients and 1 cup water -- mix well. Add raisins and juice and chopped apple and combine thoroughly. Bake in a large loaf pan or 2 square 9" pans at 350° until the center is firm (about 45 minutes). Serve plain or with white frosting.

"Cake stays moist and fresh several days."

Ann Hargett

PINEAPPLE LAYER CAKE — 8-10 pieces

1/4 lb. (1/2 cup) butter
1 1/4 cup sugar
2 cups cake flour (measured after sifting)
3/4 cup milk
3 eggs, separated
1 teaspoon vanilla
3 teaspoons baking powder
1/2 teaspoon salt
1 #2 1/2 can crushed pineapple

Cream butter and sugar. Add egg yolks and beat until light and creamy. Sift flour, salt and baking powder. Add milk and flour alternately to butter mixture. Add vanilla and fold in egg whites which have been beaten until they stand in peaks. Bake in 2 9" greased cake pans for 25 minutes at 375°. Drain can of crushed pineapple well. Make recipe of 7 minute frosting. Frost bottom layer and spread pineapple over frosting. Put on top layer and frost rest of cake.

"As good, if not better, the second day."

Ann Painter

POUND CAKE I — 20-40 pieces

1 lb. butter (or margarine)
1 lb. (2 cups) sugar
1/2 teaspoon salt
1/4 cup cognac or other brandy
1 lb. (3 1/2 cups) sifted flour
10 eggs, separated and beaten
grated rind of a lemon or freshly grated nutmeg*

Cream butter until fluffy, beat in sugar. Add egg yolks, beaten until light, flour, salt, lemon or nutmeg, and cognac. Beat very well, then add, last, the beaten egg whites. Bake in 2 buttered and floured pans, or in a large baking pan or in an angel food cake pan. It will take about 1 1/4 hours at 300°, or 1 1/2 hours if you use the angel food pan.

Icing:
1/2 cup (1/4 lb.) butter (or margarine)
1 lb. (about 3 1/2 cups sifted) confectioner's sugar
few grains salt
4-5 tablespoons liquid (cream, milk or hot water)
1 1/2 teaspoons brandy

Cream butter; add sugar gradually, stirring until well-blended; add salt. Stir in liquid, a little at a time, adding just enough to give a good spreading consistency (closer to 4 tablespoons); beat until fluffy; add brandy.

"This cake, with party fortune favors baked into it, plus wassail, plus cheese and crackers, fed 40 people for 2 hours at a Twelfth Night Open House. I use margarine in both cake and icing."

Mary Miller

POUND CAKE II

1/2 lb. (2 sticks) margarine
2 cups sugar
5 eggs
1 teaspoon vanilla
2 cups flour
1/4 teaspoon cream of Tartar
1/4 teaspoon salt

Cream margarine until fluffy, gradually adding sugar. Add whole eggs, one at a time, and beat well after each addition. Add sifted dry ingredients and blend well. Add flavoring. Pour into greased, floured tube pan and bake one hour at 350°.

Helen Darden

GEORGIAN POUND CAKE — 12 pieces

3 sticks margarine (room temperature)
1 1-lb. box powdered sugar
1 box sifted flour (see below)
1 teaspoon vanilla
6-7 eggs

Cream margarine and sugar. Add eggs. Sift flour into powdered sugar box to measure. Add flour, then vanilla, to creamed mixture. Bake in an angel food cake pan at 325° for 1 1/2 hours.

"An old well-tried Southern recipe."

Linda Coats

QUICK POUND CAKE — 1 loaf

1 box yellow cake mix
1 package lemon jello
3/4 cup Wesson oil
1 cup water
3 eggs

Blend, mix 4 minutes at medium speed in electric mixer. Pour in greased, floured tube pan or loaf pan. Bake 50 minutes at 375°.

"Floured blueberries or raisins added at the last minute add variety."

Mrs. Sydney Barr

CHEESE CAKE I — 6 servings

1 1/4 cups fine cracker crumbs
2 tablespoons melted butter or margarine
2 tablespoons sugar
2 8-oz. packages cream cheese
1 cup sugar
3 eggs
1 teaspoon vanilla
1 pint sour cream

Grease a 9" spring-form pan and sprinkle sides with 2 tablespoons of crumbs. Mix remaining crumbs with butter and sugar. Pack firmly into bottom of pan. Soften cream cheese to room temperature, then beat until fluffy. Gradually beat in sugar and eggs one at a time and beat after each. Fold in vanilla and room-temperature sour cream. Pour over crumbs in pan. Bake for 30 minutes in 375° oven. Turn oven off and leave cake in oven for 1 hour. DO NOT OPEN OVEN. Chill before serving.

"Very good and easy to make."

Roxanna Dear

CHEESE CAKE II — 8 servings

1 1/4 cup plain or cinnamon graham cracker crumbs
1/2 cup granulated sugar
1 tablespoon lemon juice
dash salt
1/4 cup melted butter or margarine
1 8-oz. package cream cheese, softened
1/2 teaspoon vanilla
2 eggs

Topping:
1 cup sour cream
2 tablespoons granulated sugar
1/2 teaspoon vanilla

Combine crumbs and butter; press into buttered 8" pie tin. To make filling, beat cream cheese until fluffy; gradually blend in 1/2 cup sugar, the lemon juice, vanilla and salt. Add eggs one at a time, beating well after each. Pour filling into crumb crust. Bake at 325° for 30 minutes or until knife inserted 1 inch from edge of filling comes out clean.

Combine sour cream, 2 tablespoons sugar, and vanilla. Spoon over baked filling. Bake 10 minutes longer. Cool. Chill several days before serving.

"May be served with strawberries. Instead of the 8" pie tin, I use a 9" spring-form cake pan. This enables me to raise the whole cake from the pan for easier serving."

Eileen Merchant

CHEESE CAKE III — 6 servings

graham cracker crust
1 1/2 lbs. cream cheese
3 eggs
1/2 cup sugar
1 teaspoon lemon juice

Make a graham cracker crust and line a 9" pie tin. Do not bake. Combine cream cheese, eggs, sugar and lemon juice. Place in pie crust and bake at 350° until golden or about an hour.

"It's so easy -- and everyone will think you're wonderful!"

Leslie Blatz

CHEESE CAKE IV (with cherry topping) — 8 servings

graham cracker crust
2 1/2-lb. packages cream cheese, softened
3/4 cup sugar
2 large or 3 small eggs
cherry pie filling

Make graham cracker crust per instructions on box of graham crackers. Press into spring-form pan -- bring up along sides. Bake in 425° oven for 8 minutes. Beat cream cheese, sugar and eggs together until fluffy. Pour into baked crust. Bake in 350° oven for about an hour. Remove from oven and immediately top with a can of cherry pie filling. After cooling, remove the spring form.

"Can be made in advance. Best served chilled."

Malcolm McDowell

CREAM PUFFS

1 cup hot water
1/4 cup butter and 1/4 cup lard
1 cup sifted flour
3 eggs

Combine 1 cup water and butter and lard. Boil together and while boiling, stir in flour. Take from fire and stir until smooth. When cool, add 3 unbeated eggs, one at a time, stirring well after each addition. (Food coloring can be added to make shells different colors.) Drop by teaspoons on buttered pan and bake in quick oven (450° or hotter) for 25 minutes. Filling: Use packaged vanilla pudding, or custard recipe, or fruit in unsweetened whipped cream.

"Marvelous for teas or parties of any kind."

Sally Wilmington

RASPBERRY TARTS 30-36

1/2 cup butter
1/4 cup white sugar
1/4 cup brown sugar
1 egg
raspberry jam
1 1/2 cups flour
1 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon vanilla

Cream butter, white sugar and brown sugar. Add egg. Add flour which has been sifted with baking powder and salt. Add vanilla. Press into small patty pans. Fill with raspberry jam, and bake at 350° until golden brown. When cool, cover top with almond flavored icing.

Miss Helen B. Chapman

"NEVER-FAIL" PIE PASTRY 2 9" shells

2 1/4 cups sifted flour
1 teaspoon salt
3/4 cup vegetable shortening
1/4 cup water

Sift flour and salt into bowl. Remove 1/3 cup flour. Cut shortening into remaining flour until pieces are size of peas. Make paste of the 1/3 cup flour and water and add to shortening-flour mixture. Mix and shape into a ball. Roll 1/2 pastry on floured board with short, light strokes to 12" diameter and 1/8" thick. Line pie plate; trim 1/2" from edge of plate. Turn edge under. Flute with fingers. Prick shell. Bake at 425° for 10-12 minutes.

"This crust always gets a compliment. Removing part of the flour to form a paste makes it flaky! The pie shells may be kept several days in the refrigerator before using."

Marland Clayton

EGGNOG PIE 6 servings

1 envelope unflavored gelatine
1/2 cup sugar
1/8 teaspoon salt
1 3/4 cups dairy eggnog
2 eggs, separated
1 teaspoon rum
1/2 cup heavy cream
1 9" baked pie shell

Combine gelatine, 1/4 cup of sugar, salt, eggnog in top of double boiler. Place over boiling water and stir until gelatine and sugar are dissolved. Meanwhile beat egg yolks slightly; gradually stir in small amount of hot mixture. Return mixture to double boiler; cook until slightly thickened. Remove from heat; add rum. Chill until mixture is slightly thicker than consistency of unbeaten egg white. Beat egg whites until stiff but not dry; gradually beat in remaining 1/4 cup sugar. Beat 1/2 cream until stiff. Fold egg whites and cream into gelatine mixture. Turn into pie shell; chill until firm.

"Very rich; but a great way to use up left-over eggnog."

Roxanna Dear

E-Z APPLE CRUMB PIE — 6-8 servings

4-5 large, tart apples
1/2 recipe pastry
1 cup sugar
1/3 cup butter
1 teaspoon cinnamon
1/2 teaspoon nutmeg
2/3 cup flour

Pare apples; cut in eighths and arrange in 9" pastry-lined pie tin. Sprinkle with 1/2 cup sugar mixed with cinnamon and nutmeg. Sift remaining 1/2 cup sugar with flour; cut in butter until coarse crumbs are formed. Sprinkle over apples. Bake in 450° oven 10 minutes, then reduce heat to 350° until done -- about 35 minutes.

"Very simple to make and a real winner."

Kenneth Anderson

FUDGE PIE — 6 servings

1 stick margarine
2 squares semi-sweet chocolate
3 eggs
1 cup sugar
3 heaping tablespoons flour

Melt margarine and chocolate in double boiler. When cool add eggs, beating well after each one added, sugar and flour. Cook in greased and floured pie tin at 350° for 25 minutes, then at 300-325° for ten minutes more.

"This bakes its own crust, yet it is still moist in the center."

Kathleen Meyer

LEMON MERINGUE PIE — 6 servings

Filling:
1 1/3 cups sugar
5 tablespoons cornstarch
1/2 teaspoon salt
2 cups boiling water
3 large egg yolks, beaten
2 teaspoons lemon rind, grated
1/3 cup lemon juice

Meringue topping:
3 egg whites
6 tablespoons sugar

Blend sugar, cornstarch and salt. Add to boiling water and cook in double boiler, stirring until clear. Add beaten yolks and cook two minutes. Remove from heat and add juice and rind. When cold, put

LEMON MERINGUE PIE (cont.)

in baked pie shell. Cover with meringue (3 egg whites beaten stiff and 6 tablespoons sugar) and bake at 300° for 30 minutes.

"Sometimes egg yolks are small, so add the water slowly, not always using the full two cups, so that the filling will not be too runny."

Nancy Henrich

SUSAN'S HEAVENLY PIE 6 servings

1 1/2 cups sugar
1/4 teaspoon cream of Tartar
4 eggs, separated
3 tablespoons lemon juice
1 tablespoon lemon rind, grated
1/8 teaspoon salt
1 pint (2 cups) heavy cream
3 tablespoons shredded coconut*

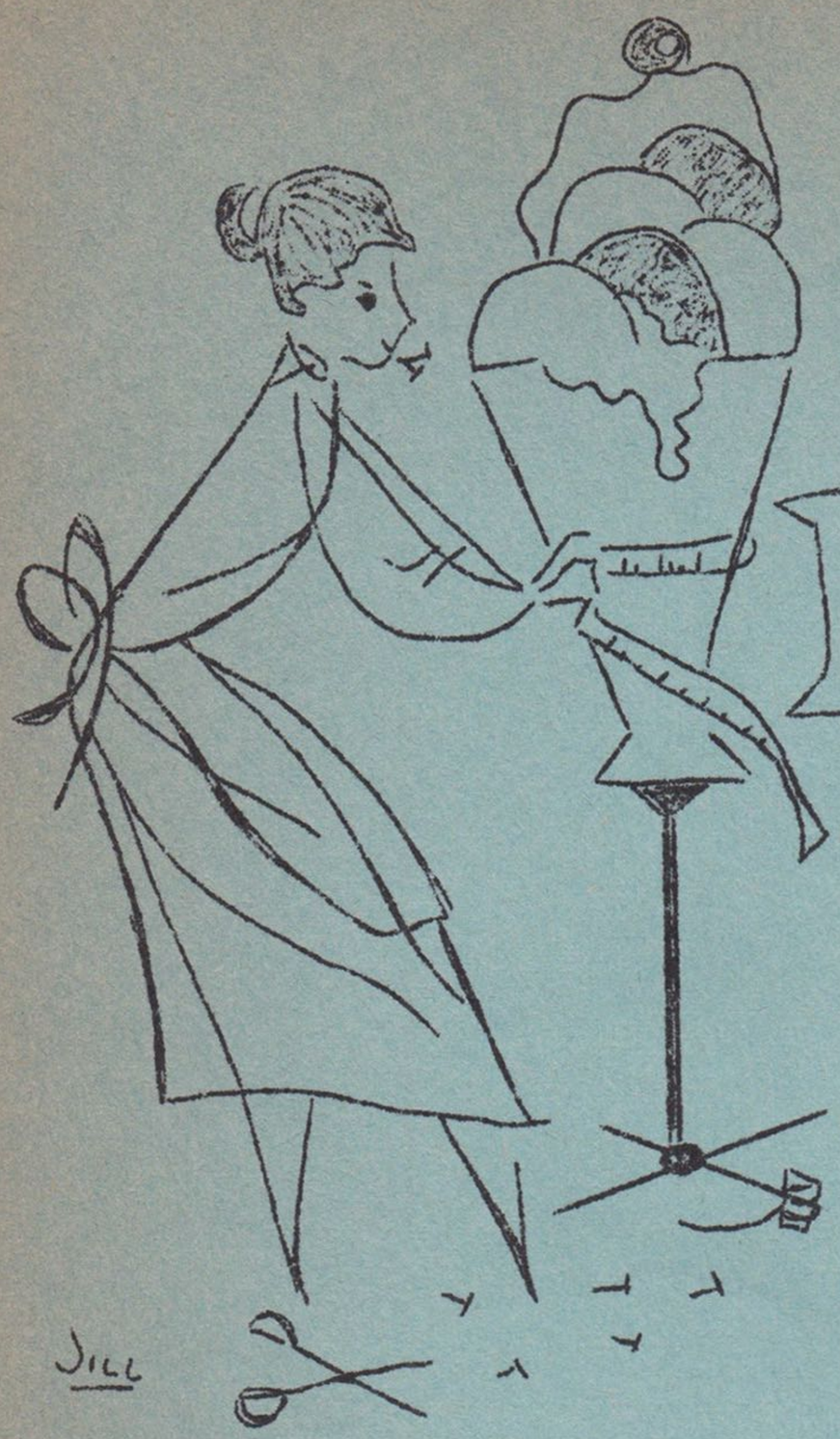
Heat oven to 275°. Sift 1 cup sugar with cream of Tartar. Separate eggs and beat whites until stiff but not dry. Then slowly add sugar, beating all the while. Spread over bottom, up sides just to rim of well-greased 9" pie plate, making bottom 1/4" thick and sides 1" thick. Sprinkle rim with 2 tablespoons coconut*. After baking for 1 hour (it should be light brown, crisp), let cool.

Beat egg yolks slightly in top of double boiler, then stir in 1/2 cup sugar, 3 tablespoons lemon juice, 1 tablespoon rind, 1/8 teaspoon salt. Cook, stirring, over boiling water until thick -- about 8-10 minutes. Cool and fold into 1 cup of cream, whipped. Pour into center of meringue. Chill at least 12 hours, preferably 24.

Top with blobs of unsweetened whipped cream (1 cup) and sprinkles of coconut (1 tablespoon) which were toasted separately while meringue baked.

"Really heavenly!"

Nancy Henrich



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APPLE PUDDING — 6-8 servings

1 cup flour
1 cup sugar
1 teaspoon baking powder
1 egg
apples (about 6)
1 teaspoon cinnamon
1 teaspoon nutmeg
2 tablespoons margarine
4 teaspoons sugar
1/2 cup water

Pare apples and slice into a greased 8" pan or any casserole. Mix flour, sugar, baking powder and egg and spread evenly over apples. Sprinkle spices and 4 teaspoons sugar (mixed) over this. Dot with butter or margarine and sprinkle with water. Bake at 350° for 30-45 minutes (until top is crusty and brown). Serve with cream, ice cream, or foamy sauce.

"This can be made quickly, is economical, and my family's favorite apple recipe (other than apple pie)."

Kathleen Hocking

DUTCH SPICY APPLE PUDDING — 4 servings

1 cup all-purpose flour
1 teaspoon baking powder
1 teaspoon ground ginger
1 tablespoon golden syrup (an English product available in most super-markets)
2 tablespoons butter
2 1/2 tablespoons milk
2 medium-sized apples
2 tablespoons sugar
cinnamon

Melt golden syrup and butter in saucepan over low heat. Add milk and mix with dry ingredients. Spread mixture in baking dish. Peel apples, cut into 1/8's and press lightly into mixture. Mix 2 tablespoons sugar with a little cinnamon and sprinkle over top. Add a few dots of butter. Bake 1/2 hour in 350° oven. Serve in same dish.

"Quickly prepared."

Anne Brown

APPLE OR PEACH CRUNCH — Serves 6

6 large apples, sliced thin
dash nutmeg and cinnamon
1/2 cup granulated sugar
1 cup flour
1/2 cup butter (or margarine)
1 cup brown sugar

Spread apples or peaches in greased baking dish (oblong or square, 2 to 2 1/2 inches deep). Cover with white sugar and spices. Mix flour, brown sugar and butter. Spread this mixture over fruit. Bake one hour at 350°.

"Very rich and good!"

Mary Denney

APPLE TORTE — 8 servings

8-10 apples
1 cup brown sugar
2 tablespoons lemon juice
1/2 teaspoon cinnamon
raisins*
1 cup sugar
1/2 teaspoon salt
1 cup flour
1 egg

Cut up apples into a casserole until it is 3/4 full. Mix brown sugar, cinnamon and lemon juice and pour over apples. (You may mix raisins through the apples if desired.) Make a crust by sifting sugar, flour and salt into a bowl. Beat up egg and work it into the sugar and flour with a fork. This will appear very dry. Spread the mixture over the top of the apples so that it covers them completely. Place covered casserole on a cookie sheet (as it may boil over) and bake for 30 minutes at 350°. Uncover and cook for 30 minutes more until crust is brown. Serve with whipped cream or ice cream.

"This was found in a Wellesley cookbook in 1950, and I have served it so often I'm embarrassed."

Mrs. Arthur Kelsey

DANISH APPLE CAKE — 8-10 servings

1/2 pint heavy cream
5 baking apples
zwieback (1 layer)
2 tablespoons sugar
1 tablespoon butter

Boil cut and peeled apple slices until they are a coarse pulp. Drain and add 1 tablespoon sugar. Crumble zwieback with rolling pin, heat with 1 tablespoon butter and 1 tablespoon sugar in a pan until brown (about one minute). Whip cream and chill. Just before serving, spread 1/2 apple mixture on plate, then a layer of zwieback and repeat. Cover with 1" thick cream. Serve immediately!

"A really special dessert."

Linda Coats

APRICOT MOUSSE — 6-8 servings

1 lb. dried apricots
1/2 cup sugar (or more to taste)
1/4 cup blanched slivered almonds
3/4 cup heavy cream, whipped, with sugar and vanilla, to taste

Simmer apricots in water to cover for 25 minutes. Stir in 1/2 cup sugar or more to taste and cook for 5 more minutes. Put the apricots through a sieve or purée them in a blender (recommend the latter method if at all possible). Stir in almonds. Whip cream and sweeten it to taste with sugar and vanilla. Fold the whipped cream into the puréed apricots and pour the mousse into sherbet glasses or other small serving dishes. Chill well.

"Great with a light supper on a Sunday or a holiday."

Mary Miller

BANANA FLAMBÉE

1 banana (firm) per person
1 tablespoon brown sugar for each banana
1 tablespoon brandy (or rum) for each
lemon juice
butter

Melt sufficient butter in chaffing dish or skillet to cover bottom to depth of 1/2 inch. Cut bananas in half lengthwise and lightly fry until heated thoroughly, but still firm. After turning halves over, sprinkle each with brown sugar and a few drops of lemon juice. Allow sugar to melt. Immediately before serving, warm brandy (or rum) slightly in a separate container, ignite, and pour over bananas. May be served plain or over vanilla ice cream.

"A moderately sweet, but light dessert."

The Rev. A. Dean Calcote

BREAD PUDDING - PUERTO RICAN STYLE — 4-6 servings

1 1/2 lbs. bread
4 tablespoons soft butter or margarine
3/4 quart milk
1/2 cup sugar
1 egg
1/2 teaspoon salt
1 teaspoon vanilla
1 cup raisins
1/2 cup sherry or brandy

Tear bread into small pieces (about 1" square) and put in large mixing bowl. Add soft butter (or margarine), milk, sugar. Mix thoroughly. Add beaten egg, salt, vanilla, raisins and sherry or brandy. The consistency of mixture should be thicker than for a cake. Spoon into buttered 9" round baking dish, or 10x6" rectangular dish. You can fill dish almost to the top as pudding will not rise. Bake for 1 hour in preheated oven at 325°. Serve with cream, whipped cream or hard sauce.

"A good way to use up stale bread."

Ana McGlynn

BROWNIE DESSERT — 16 2" squares

Cake:
1 package Pillsbury brownie mix
1 cup chopped walnuts

Topping:
1 pint whipped cream
1 tablespoon instant coffee
1/2 cup brown sugar

Mix and spread in two 8" square pans, lined with greased waxed paper. Bake at 350° for 20 minutes. When cool put one cake on plate and frost with whipped cream mixture about 3/4" thick; place other cake on top and frost with remaining whipped cream mixture. Place in freezer; serve in squares.

"Delicious!"

Linda Coats

COCONUT ICE CREAM BALLS

ice cream
coconut

Roll balls of ice cream in grated coconut. Serve with fudge or butterscotch sauce.

Mary Margaret Farmer

COFFEE GINGER CREAM Serves 4

16 large marshmallows
1 tablespoon instant coffee powder
3/4 cup water
1/2 teaspoon vanilla
1 cup heavy cream, whipped
3/4 cup gingersnap cookie crumbs

Heat marshmallows, coffee powder, and water until dissolved. Add vanilla. Cool until it thickens. Gently fold in whipped cream. Pour into ice cube tray. Sprinkle crumbs over the top. Cut through to make a marbelized effect. Freeze until firm (about 3 hours).

"An unusual, delicious dessert. Recipe is from Leslyn Hayden, wife of the Rev. Frank Hayden, a 1962 GTS graduate."

Marland Clayton

CRACKER NUT TORTE Serves 6-8

3 egg whites
1 cup sugar
1/2 teaspoon baking powder
1 cup soda cracker crumbs, rolled very fine
3/4 cup walnuts, chopped
1/2 teaspoon vanilla
ice cream
sliced fruit (strawberries or peaches), sweetened

Beat egg whites until stiff. Mix sugar and baking powder and add gradually to egg whites. Continue beating until egg whites hold a stiff peak. Fold in cracker crumbs, nuts and vanilla. Pour into greased 8" pie tin which has been lightly dusted with flour. Bake at 325° for 30 minutes. Cool, cut into pie-shaped sections and serve topped with ice cream and the sweetened sliced fruit.

Eileen Merchant

CREME BRULEE 4 servings

4-5 egg yolks
1 pint medium cream, heated, but not to scalding point
1 tablespoon sugar
1/4 teaspoon vanilla
light brown sugar, sifted

Beat egg yolks lightly with whisk and then while beating, gently stir in warm cream. Add sugar and vanilla. Pour into 1 quart oven dish. Set this in a larger pan of hot water and bake in a slow oven (300°) about 45 minutes or until surface feels set when lightly touched. Remove from oven and water, and cool. Cover lightly and chill in refrigerator overnight. Before serving, sprinkle brown sugar evenly about 1/4" deep over top and place dessert under broiler heat. Watch carefully, turn pan until sugar melts evenly and remove at once. It will set to form a solid crust.

"May be prepared the day before."

Patricia Gardner

CRÊPES FITZGERALD 4 servings

Crêpes:
2/3 cup plain flour
1 tablespoon sugar
pinch of salt
2 whole eggs
2 egg yolks
3/4 cup milk
2 tablespoons melted butter
2 tablespoons brandy (or rum)

Mix flour, sugar, and salt. Beat together 2 whole eggs and 2 egg yolks, add and beat into dry ingredients. Add milk and stir until smooth, then add melted butter and brandy. Let stand at least two hours before cooking. (Note: batter should be very thin.) Cook as pancakes, using moderate heat, making each crêpe about 3" in diameter. (Note: batter may be kept one day in a tightly closed jar in the refrigerator.)

Filling:
6 oz. cream cheese
milk

Blend cream cheese and enough milk to make smooth but firm. Place one teaspoon of filling on each hot crêpe and roll. Keep warm, but do not put in oven.

Sauce:
1 package frozen strawberries
2 tablespoons sugar
2 tablespoons butter
4 tablespoons brandy

Melt butter in chaffing dish. Drain juice from strawberries, and add juice, with 2 tablespoons sugar, to melted butter. Cook until thick. Add strawberries and heat well. Warm brandy, ignite, and pour lightly into chaffing dish. Serve over crepes. (Note: the syrup will take a little while to cook down so begin it while cooking crêpes.)

Maree Calcote

GENEVA DELIGHT

3 to 6 different flavors of sherbet
crushed pineapple
whipped cream

Place 1 small scoop of each flavor sherbet into parfait glass or appropriate dish. Put spoonfuls of pineapple over sherbet. Top with cream that has been whipped with a little vanilla and sugar.

"A real Swiss spectacular!"

Linda Coats

JELLO DESSERT

Serves 8-12

2 packages black cherry jello
1 can chunk style pineapple
1 pint whipped cream

Follow instructions on jello package. Drain pineapple and add. Chill. After jello has set, top with whipped cream.

"You may use part of pineapple juice from can in making jello instead of cold water."

Roxanna Dear

LEMON BISQUE

8-12 servings

1 can evaporated milk
1 package lemon jello
1 1/4 cups boiling water
1/2 cup honey
1/8 teaspoon salt
3 tablespoons lemon juice
grated rind of 1 lemon
2 1/2 cups vanilla wafer crumbs

Chill evaporated milk in ice cube tray until crystals form around edges. Meanwhile dissolve jello in boiling water, add honey, salt, lemon juice and rind. Chill until it begins to thicken. Spread 1/2 crumbs on bottom of 13 1/2" x 10" pan. Beat chilled milk until thick and fold into jello mixture. Spread on crumb mixture in pan and sprinkle remaining crumbs on top. Chill until firm.

"Makes a nice light refreshing dessert after a heavy meal."

William Hargett

ORANGES GEORGE V — 6 large servings

3 navel oranges
2 cups sugar
2 cups boiling water
1 cup orange juice
1 teaspoon vanilla

Peel 3 navel oranges thinly and sliver the peel. (Easiest to peel rind off with potato peeler, then discard pith.) Make a syrup by dissolving sugar in boiling water. Add orange juice (perfectly all right to use breakfast orange juice), vanilla and slivered peel, and simmer the syrup until the peel is clear (20-30 minutes or longer). Cut the oranges into quarters, add them to the syrup and simmer them until they are tender (another 20-30 minutes). Serve very cold, with lady fingers.

"A light, luscious dessert after a heavy meal. Improves with keeping, but we hardly ever have a chance to keep it."

Mary Miller

TWO-STEP PUDDING — 12-15 servings

3/4 cup butter or shortening
1 1/2 cups flour
1 1/2 cups rolled oats
1 cup brown sugar
1 teaspoon baking soda

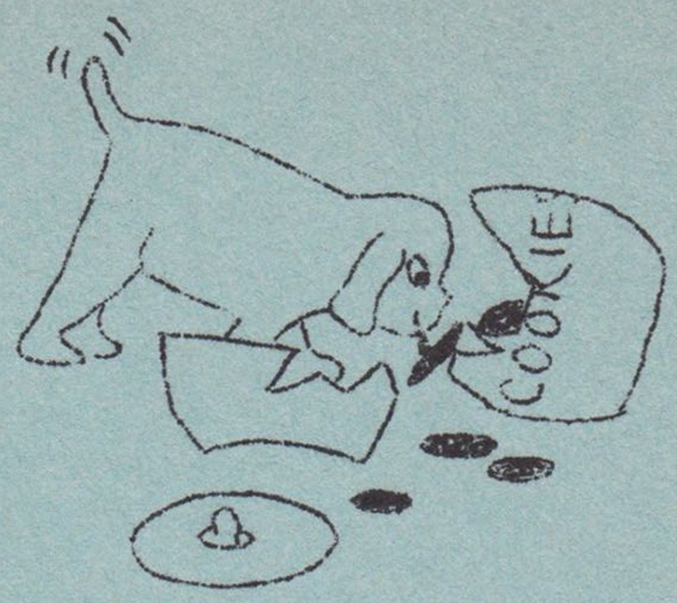
Filling:
1/2 lb. dates
1/2 cup cold water
1/2 cup brown sugar

Cream butter and 1 cup sugar. Mix flour, oats and soda and add to the creamed butter. Spread half of this mixture into a well-greased 8x12" pan. Spread filling (chop the dates and boil with the water and 1/2 cup sugar until soft) over this layer; then cover date filling by spreading over it the other half of the cake mixture. Bake at 325° about 30 minutes, or until browned. While still warm cut into squares. Serve warm with whipped cream.

"May be frozen after cooking. A great favorite with young and old. Because of its texture it makes a good dessert to follow rather liquid casserole dishes."

Dr. Dora P. Chaplin

Cookies and Candy



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ALICE MzcGREGOR'S REFRIGERATOR COOKIES 3 dozen

1/2 cup butter
1/2 cup brown sugar
1/2 cup white sugar
1 egg, well beaten
1/2 cup chopped nuts
1 teaspoon vanilla
1/2 teaspoon baking soda
1/4 teaspoon salt
1 3/4 cups flour

Cream butter and sugar. Add beaten egg, mix well. Sift flour, baking soda, and salt three times. Add with nuts to first mixture. Add Vanilla. Roll into two rolls, about 2-2 1/2 inches thick. Let stand in the refrigerator overnight. Slice, and bake in a slow oven (about 300°).

"Large slices make chewy cookies; thin slices, crisp ones. They get better with age."

Sally Wilmington

CARROT COOKIES 4 dozen

Icing (prepare first):
4 tablespoons butter
1 tablespoon grated orange rind
2 cups confectioner's sugar, sifted
3 tablespoons orange juice

Cream butter, add orange rind, confectioner's sugar and orange juice and stir until icing is smooth. If too thick thin with additional orange juice.

Cookies:
3/4 cup shortening
3/4 cup granulated sugar
1 cup cooked, mashed carrots (about 6 carrots)
2 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon vanilla

Cream shortening and sugar together. Add carrots and blend. Add dry ingredients sifted together and the vanilla. Mix until all ingredients are blended. Drop by teaspoonfuls on greased baking sheet and bake at 375° for 15-20 minutes. Ice while still warm.

"Cook the carrots ahead of time along with carrots for a meal to save time. These cookies have excellent keeping quality and do not taste like carrots."

Eileen Merchant

CHOCOLATE ALMOND SQUARES 50 2x1 1/2" squares

1/2 cup shortening
1 cup sugar
2 eggs
2 cups flour
1/2 teaspoon salt
1 teaspoon vanilla
1 cake Dot chocolate (or 8 oz. semi-sweet bits)
1 cup toasted almonds, coarsely chopped

CHOCOLATE ALMOND SQUARES (cont.)

Mix in order, adding 1/3 sugar to shortening, then 1/3 with each egg. Stir well and add vanilla and dry ingredients. Press the dough into greased 10x15" pan with a pancake turner. Bake at 375° until brown around edges. Meanwhile, melt chocolate over hot water and spread immediately on hot cookie sheet as it comes from oven. Scatter on nuts and tilt from side to side until all stick firmly in chocolate. Let cool and cut into squares. If chocolate refuses to harden, set in refrigerator.

"These morsels invariably disappear first from among either chocolate or non-chocolate cakes and cookies at teas and receptions."

Mrs. Lawrence Rose

FRUIT COOKIES

8 oz. cream cheese
1/2 lb. margarine
1/2 teaspoon salt
1 teaspoon nutmeg
5 - 5 1/2 cups flour
1/2 package mincemeat
2 apples, chopped
1/2 cup brown sugar
3/4 cup brown sugar

Blend cream cheese and margarine together; add salt and nutmeg and flour. Roll one-half of dough to 1/4" thickness. Place in oblong pan or cookie pan. Boil together mincemeat, apples, brown sugar and water for 10 minutes. Let cool. Spread mincemeat mixture over dough. Cover the mincemeat mixture with the other half of the dough rolled to 1/4" thickness. Prick the top with a fork. Bake until slightly browned. Sprinkle with a little confectioner's sugar. Cut into squares.

Mrs. Allen B. McGowan

GINGER SPICE COOKIES 48-60 cookies

2 cups flour
1/4 teaspoon salt
2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 teaspoon ground ginger
3/4 cup butter or margarine
1 cup sugar
1 egg
1/4 cup molasses

Sift together flour, salt, baking soda, cinnamon, cloves, ginger. Cream butter and sugar. Mix dry ingredients with butter and sugar. Then add egg and molasses. Form into balls and roll in sugar. Cook on greased cookie sheet in 350° oven for about 15 minutes.

Kathleen Meyer

MERINGUE KISSES 7 1/2 dozen

6 egg whites
2 cups sugar
1 cup chopped walnuts

Beat egg whites gradually adding sugar. Fold in nuts. Drop by teaspoonfuls on a cookie sheet. Bake at 200° for 50 minutes. (Note: Using 1/3 cup sugar to 1 egg white you can make any quantity.)

"Wonderful to do ahead."

Linda Coats

PECAN DELIGHTS 80-90

1/2 cup butter
1/2 cup shortening
1/4 cup brown sugar
1/4 teaspoon salt
1 cup fine chopped pecans
1 teaspoon vanilla
2 cups flour
1 cup powdered sugar

Cream butter, shortening, salt, sugar. Add pecans, vanilla and mix. Add flour and mix. Shape teaspoons of dough into balls. Bake at 350° for 15-20 minutes on ungreased cookie sheet. Roll hot in powdered sugar. Cool. Dredge in powdered sugar again.

"For tea time or receptions."

Mrs. Sydney Barr

PEANUT BUTTER COOKIES

1 cup shortening
1 cup sugar
1 cup peanut butter
1 cup brown sugar
1/2 teaspoon salt
2 eggs
2 1/2 cups sifted flour
1 1/2 teaspoons baking soda
1 teaspoon baking powder

Mix together shortening, sugars, peanut butter, and eggs. Sift together and then add flour, baking soda, baking powder and salt. Chill. Roll in balls (size of walnuts) and flatten with fork. Bake at 375° for about 15 minutes until cookies are set, but not hard.

"The best peanut butter cookies I know of."

Kathleen Meyer

SHORTBREAD COOKIES — 4 dozen

1 3/4 cups sifted flour
1/4 teaspoon salt
3/4 cup soft butter
1/2 cup sugar
1 egg yolk, beaten
1 teaspoon vanilla

Cream butter, add sugar and flour and salt. Add egg and vanilla. Bake at 375° for 10 minutes, or until brown, on ungreased cookie sheet. (Dough can be put into a cookie press.)

"Cookies are better after 3 days storage in an air-tight container."

Helen Darden

SUNSHINE SHADOW SQUARES — 24 squares

1 cup margarine or butter
1/2 cup sugar
1 1/2 cups brown sugar
2 egg yolks, beaten
1 tablespoon water
2 egg whites, stiffly beaten
1 teaspoon vanilla
2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1 package chocolate bits

Cream together margarine, white sugar and 1/2 cup of brown sugar. In a separate bowl beat egg yolks adding water and vanilla. Add egg mixture to margarine and sugar and cream together. To this batter add the flour, baking powder and baking soda after having sifted these last three ingredients together. Mixture will be rather heavy. Spread in 10x14" pan and sprinkle with one package of chocolate bits. Beat egg whites stiffly, fold in rest of brown sugar, and spread on top. Bake for 25-35 minutes at 350°.

"This is an excellent dessert for a bridge party or to please the taste of teenagers, or inveterate sweet-tooths."

Jane Kerr

SWEDISH GINGERBREAD (for cookies and "house building")

1 1/2 cups heavy cream
2 1/4 cups brown sugar
1 1/4 cups molasses
9 cups flour
1 tablespoon ginger
1 tablespoon lemon rind, grated
2 tablespoons baking soda

Whip cream, add sugar, molasses, ginger, lemon and soda. Stir 10 minutes. Add flour. Let set overnight. Roll and cut with cookie cutters or use any pattern for a gingerbread house. Bake at 250° for 15 minutes. Icing: 1 cup confectioner's sugar to 1 egg white. Sealing (if making a house): sugar and a little water cooked to syrup consistency.

"This is really stiff dough, and a man's strong arms have been a

SWEDISH GINGERBREAD (cont.)

help in the past. Do not use an electric mixer to mix in flour! I usually make just half a recipe at a time, to see how far it goes, decorating with either the plain white icing or tinted icing and candy decorations. Most important: this gingerbread is best the following summer or even next Christmas as far as eating is concerned. (Makes an infinite number of Christmas cookies.)"

Mary Miller

BUTTER-NUT CRUNCH CANDY

1/2 cup butter
1 cup sugar
1/2 teaspoon salt
1/4 cup water
1 1/2 cups walnuts, finely chopped
2 6-oz. packages semi-sweet chocolate pieces, melted

Combine sugar, salt, water, butter; heat to boiling. Cook to light crack stage (285° on candy thermometer). Add 1/2 cup nuts. Pour onto well-greased cookie sheet, cool slightly. Spread on chocolate and sprinkle on 1/2 nuts. Turn over carefully with spatula. Spread other side with chocolate and sprinkle with 1/2 cup nuts. When chocolate has hardened, break into pieces.

"This makes a lovely gift from your kitchen."

Patricia Gardner

CLUB FUDGE 24 pieces

3/4 cup butter
1 oz. golden syrup (English product available in most super markets)
1 cup sugar
1 cup coconut
1 tablespoon cocoa
2 cups flour

Melt butter and golden syrup. Stir in sugar, coconut, cocoa and flour. Press into a 9" pan and cook in moderate oven (350°) 10-15 minutes. Ice with chocolate icing.

"A good keeper; stays fresh."

Anne Brown

HEAVENLY HASH — 16 2" squares

5 4-oz. bars milk chocolate
1 6 1/2-oz. package (4 cups) miniature marshmallows
1 cup broken walnuts

Partially melt chocolate bars in double boiler over hot water. Remove from heat and stir until smooth. Blend in marshmallows and nuts until coated with chocolate. Spread in buttered 8" cake pan. Refrigerate until firm. Makes 1 3/4 lbs., 16 2" squares.

Roxanna Dear

HONEY CANDY BITES — 3-4 dozen

1/2 cup butter or margarine
2 tablespoons milk
1 1/2 cups grated or flaked coconut
3/4 cup honey
1/4 teaspoon salt
1 cup flour
1 teaspoon vanilla
2 cups rice crispy cereal or corn flakes, slightly crushed

Melt butter, blend in milk, flour, honey and salt. Mix well. Cook over medium heat, stirring constantly, until dough leaves sides of pan and forms a ball. Stir in 1 cup coconut and vanilla. Cool. Add cereal and shape into 1" balls. Roll in 1/2 cup coconut. Refrigerate.

"Quick and easy. Good with coffee, tea."

Cynthia Mahlau

PECAN PRALINES — 1-2 dozen

1 cup dark brown sugar, firmly packed
1 cup granulated sugar
1/2 cup evaporated milk
1-1 1/2 cups pecan halves
1/2 teaspoon vanilla

Combine sugars and milk in a heavy saucepan. Cook over medium heat, stirring constantly, to 236° (soft ball stage). Remove from heat and add vanilla, and cook for 5 minutes without stirring. Add pecans and beat with wooden spoon until mixture begins to thicken. Quickly drop by spoonfuls onto aluminum foil. Cool. Store in tightly covered tin.

"If candy becomes too set to drop into smooth patties, blend in a teaspoon or so of hot water."

Helen Darden

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CAFÉ BRULOT — 6 servings

6 cups strong black coffee
4 tablespoons brandy
6 lumps cube sugar
6 whole cloves
1 cinnamon stick
1 3" strip lemon peel

Twist lemon peel in chaffing dish, add sugar and spices. Warm brandy in separate container, add to chaffing dish, and ignite. While brandy is still burning, add hot coffee slowly. Stir lightly before serving.

The Rev. A. Dean Calcote

"INSTANT" TOMATO JUICE — Serves 4-5

1 can tomato paste
3-4 cans water, to taste
1 teaspoon salt
1 teaspoon sugar
Optional spices (any or all): dash onion powder; dash herb seasoning; dash basil.

Shake together, chill, and serve.

"A few hours in refrigerator helps flavors blend."

Charles Grover

CHAMPAGNE PUNCH — 6-6 1/2 quarts

4 cups sugar
1 pineapple, cubed
juice of 12 lemons
3 quarts ice water
1 quart strawberries or raspberries, slightly crushed
1 quart champagne
1 quart white wine (Chablis is my preference)

Mix pineapple with one cup of the sugar. Let stand several hours. Dissolve remaining sugar in lemon juice. Pour ice water in punch bowl and add all fruit and juices and stir. Add the wines and stir again. Serve iced.

"For New Year's Eve and for entertaining foreign dignitaries. André Marchal, the noted French organist, pronounced this 'Exquis!'"

Mrs. Ray Brown

CIDER PUNCH — 1 punch bowl (about 18 cups)

1/2 gallon cider
1 cup lemonade
1 quart gingerale
1 can frozen orange juice
1/2 tray ice cubes

"In the fall, it is nice to make cider punch (the better the cider, the better the punch)."

Mrs. Ray Brown

HOT APPLE CIDER

Heat apple cider -- pour into cups or mugs and serve each person a cinnamon stick to stir the cider.

"Very refreshing! Especially good with donuts."

Linda Coats

FRUIT PUNCH I — 1 punch bowl (about 18 cups)

1 container frozen strawberries or raspberries, thawed
1 can frozen punch or lemonade, mixed
1 can frozen orange juice or grape juice, mixed
1 quart gingerale
A good dash of bitters, if they are on hand
1/2 tray ice cubes

Put all ingredients in the punch bowl, mixing the prescribed amounts of water to the frozen juices. Stir well.

"The combinations of fruits and juices may be varied to please your whim of the moment."

Mrs. Ray Brown

FRUIT PUNCH II — 1 punch bowl (about 18 cups)

1 quart gingerale
1 bottle cranberry juice
1 package sliced frozen strawberries, thawed
1/2 can orange juice, mixed
1 can frozen punch or lemonade, mixed
1/2 tray ice cubes

Put all ingredients in punch bowl, mixing prescribed amounts of water to frozen juices. Stir well.

"A ruby-red variation for Christmas and Valentine seasons."

Mrs. Ray Brown

G.T.S.

5 quarts sherbet (raspberry or orange)
12 quarts gingerale

Mix in punch bowl. Dilute with ice to chill and make it more thirst-quenching.

"Serves nearly 50 guests, or 30 students, except in very hot weather."

Mrs. Lawrence Rose

PARTY PUNCH 25 cups

6 10-oz. bottles Dr. Pepper
1/5 gallon Mogen David Wine
1 pint lime sherbet
finely chopped pecans*

Chill wine and Dr. Pepper. Pour both into a large punch bowl with several large chunks of ice. (A nice effect can be obtained if the ice is colored -- frozen cherry-flavored Kool Ade is very striking.) Just before serving, break up a pint of lime sherbet and float it in the punch. Garnish the floating chunks of sherbet with finely chopped pecan for added effect.

(If non-alcoholic punch is desired: substitute 1 quart of undiluted Welch's Grape Juice to which may be added some maraschino cherry juice for a richer color.)

"Relax and enjoy your own party, for this easy-to-make party punch will stimulate and delight your guests."

Fred Coleman

RASPBERRY-PINEAPPLE PUNCH 4 quarts (25-30 servings)

2 #2 cans crushed pineapple (5 cups), cold
2 quarts raspberry sherbet
2 pints sugared raspberries
3 large bottles club soda
1 lime, thinly sliced

Place pineapple and sherbet in punch bowl. Add berries. Pour on club soda. Garnish with lime slices.

Julie Caguiat

HOT SPICED TEA PUNCH — 35 servings

12 cups water
12 oranges
2 cups sugar
6 lemons
3-4 sticks cinnamon
8-10 cloves without heads
8 whole allspice
8 cups tea

Boil water with sugar and a spice bag containing cinnamon sticks, cloves and allspice for 30 minutes. Make 8 cups of very strong tea. Squeeze juice from lemons and oranges. Combine spiced water, tea and juice and heat when needed (do not boil again). To decorate the punch bowl, place cloves in lines on an apple, and in a spiral around an orange, and float them in the punch.

"This recipe was given to me by a charming southern 'clergy wife' and has been used at our Christmas parties since 1953."

Mrs. Arthur Kelsey

RUSSIAN TEA — 20 servings

1/2 teaspoon whole cloves
1 cup sugar
1/2 teaspoon cinnamon
1 gallon boiling water
3/4 cup fresh lemon juice
A little extra sugar, if desired
4 tea bags steeped 5 minutes in 1 pint boiling water
1 tall can pineapple juice
1 1/2 cups fresh orange juice
1 tall can orange juice

Boil cloves, 1 cup sugar, cinnamon and 1 gallon water together for 5 minutes. Add lemon juice, tea, pineapple juice, orange juices, extra sugar, if desired. Bring <u>just</u> to a boil and serve hot.

"Delightful on a chilly evening."

Mary Margaret Farmer

EGGNOG — Serves 30

24 eggs, separated
2 cups sugar
1 quart bourbon
1 quart vanilla ice cream
1 pint brandy
1 quart heavy cream
2 quarts milk

Beat egg yolks and sugar until thick. Add bourbon and brandy and stir thoroughly. (The liquor "cooks" the eggs.) Add the cream and milk and continue whipping. Break up the ice cream and add. Beat the egg whites until stiff and fold in. Refrigerate if possible for 30 minutes before serving. Sprinkle lightly with nutmeg.

"This is a drinkable eggnog, not too thick, but speaks with authority."

Marland Clayton

KENTUCKY - GEORGETOWN EGGNOG About 3 quarts

6 eggs
1 cup sugar
1 pint bourbon
1 quart heavy cream

Separate eggs and beat yolks until light. Add 2/3 of the cup of sugar and beat and beat and beat. Mixture should be lemon colored. When the egg yolks and sugar have been given the beating effort, turn your attention to the egg whites, which will be beaten until stiff, but not dry, with the remaining 1/3 cup of sugar. Add bourbon to egg yolk mixture and slowly pour mixture into the whites, folding it in gently. If you do this, the eggnog mixture will not separate. Next whip the cream, and fold it into the eggnog mixture. Fold and fold and then let it stand, folding again and again. Gemtly rocking the bowl helps to ripen the mixture, which is important for a good eggnog. Eggnog should be made 2 or 3 days ahead of time -- keeping it cool, and stirring frequently.

"Combining bourbon with 1/4 cup of rum will create yet another taste treat."

Frances Willard

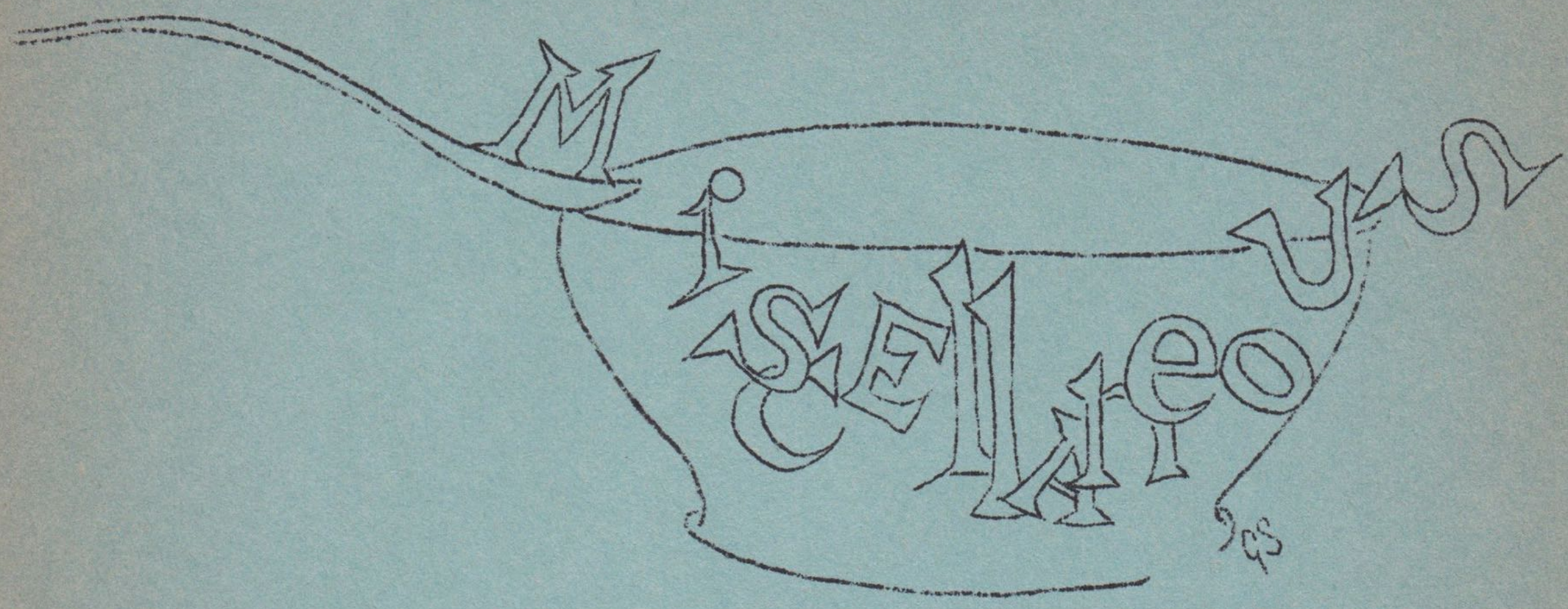
WASSAIL About 30 glasses

1 lb. sugar
3 quarts beer
4 glasses sherry
1/4 teaspoon nutmeg
1/4 teaspoon ginger
1 lemon

Put sugar in a bowl and over this pour beer and sherry. Add spices and float a sliced lemon on top.

"Sounds just awful, doesn't it? But it's really quite good. Four 'batches' supplied drinks for 40 people during a 2-hour Twelfth Night Open House."

Mary Miller



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CHRISTMAS MARMALADE — 8-10 cups

3 oranges, ground
1 lemon, ground
3 lbs. (7 cups) sugar
1 can crushed pineapple
1/2 cup water
1 medium bottle red or green cherries

Let sugar, lemon and orange stand overnight in a large kettle. Add pineapple and water and bring to a boil, boiling for about 40 minutes, stirring often to prevent sticking. Remove from fire and add cherries, whole or chopped. Ladle into sterilized glasses and cover with hot parafin.

"Good to make for the family or to have for remembrance gifts at Christmas or any other time."

Kathleen Hocking

FRUIT COMPOTE — Serves 8

1 medium-size can of each:
fruit cocktail
sliced peaches
pineapple chunks
apple sauce
pears
juice of 1 lemon
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon ginger

Drain and combine all fruit and add juice of lemon. Then add spices, increasing and/or reducing amounts according to taste. Cook in a low oven (250°), covered, for 2 hours. Serve hot with main meat course.

"Goes very well with all red meats. This can be prepared the day before."

Daniel Miner

CREOLE SAUCE — 3 cups

1/2 cup chopped onion
1 clove garlic, crushed
1/2 cup diced celery (may be omitted)
1/4 cup diced green pepper
2 tablespoons olive oil
2 1/2 cups canned tomatoes
1 bay leaf
2 teaspoons sugar
2 teaspoons chopped parsley
4 cloves
1 teaspoon flour

Sauté onion, garlic, celery and green pepper in olive oil until soft, but not brown. Add remaining ingredients, except flour, and cook over low heat until thick. Remove garlic and cloves and add flour dissolved in a little water.

"Use over meat loaf, cutlets, or with cooked shrimp over rice. The latter is a favorite among the cajuns of Louisiana. Left-over sauce may be poured over canned green beans, okra, eggplant, and like vegetables."

Marland Clayton

GALVESTON CREOLE SAUCE — Serves 4

1 cup sliced onion
1/2 cup diced celery
1 clove garlic
3 tablespoons salad oil
1 tablespoon flour
2 cups tomato purée
1 teaspoon vinegar
1 teaspoon salt
1 teaspoon sugar
1 tablespoon chili powder
1 cup water

Combine all ingredients in a large skillet and cook to consistency desired.

"Most delicious served with shrimp on plain rice."

Sally Wilmington

SAUCE FOR BROILED CHICKEN — Enough for 1 chicken

2 tablespoons margarine
1 1/2 tablespoons grated onion
1/2 teaspoon white wine
1/2 teaspoon vinegar
1/4 teaspoon seasoned salt
1/4 teaspoon poultry seasoning
2 drops Worcestershire sauce
1 drop soy sauce

Heat ingredients together to melt margarine and mix (do not cook). Baste chicken before and during broiling.

"Though this is a precise formula for a very particular sauce, successful substitutions for white wine and/or vinegar may be made with lemon juice."

Charles Grover

STEAK SAUCE

3 tablespoons butter
3 tablespoons lemon juice
1/2 teaspoon dry mustard
1 tablespoon Worcestershire sauce
salt and pepper

Melt butter, add remaining ingredients.

"Good with chuck or other cheap cuts of beef. Brown the chuck on both sides in an electric frying pan, turn heat down to simmer range, adding sauce and sliced onions and cook until tender (about 45 minutes, depending upon cut). It won't be rare, but will be good. Use tenderizer on inexpensive cuts of steak. Try marinating it in a red wine for tenderizing."

Frank Mahlau

QUICK BARBEQUE SAUCE — About 3 cups

1 large onion, chopped
3 tablespoons oil
1 can (8 oz.) tomato sauce
1/2 cup water
1/4 cup lemon juice or 3 tablespoons vinegar
6 tablespoons brown sugar, firmly packed
2 tablespoons Worcestershire sauce
2 tablespoons prepared mustard
2 teaspoons salt
1/4 teaspoon pepper

Cook onion until tender in oil. Add remaining ingredients. Simmer for 15 minutes.

"Excellent on spareribs, chicken, frankfurters, hamburgers, shrimp."

Joan Grover

TOBASCO FLAVORED BUTTER

1/2 cup butter
1/2 teaspoon salt
juice of 1/2 lemon
1/4 teaspoon Tobasco

Cream butter with lemon, salt, and Tobasco.

"Serve on asparagus, green peas or other vegetables. Good for basting chicken or meat in broiling; especially good with broiled lobster."

Frank Mahlau

HOT FUDGE SAUCE

1 1/2 squares unsweetened chocolate
1 tablespoon butter
2 tablespoons corn syrup
1/2 cup boiling water
1 cup sugar
1/8 teaspoon salt
1 teaspoon vanilla

Melt chocolate in double boiler and stir in butter, corn syrup, water, sugar and salt, stirring constantly. Place the saucepan over direct heat, bring sauce to a boil and allow it to boil for 3 minutes. Stir in vanilla.

"Serve hot or cold."

Helen Darden

OIL AND VINEGAR DRESSING — About 1 cup

1/2 cup olive oil
1/2 cup vinegar (or tarragon vinegar)
1/2 small Bermuda onion, chopped
2 talbespoons minced parsley
1 tablespoon minced green pepper
1 teaspoon confectioner's sugar
1 teaspoon salt
1 teaspoon dry mustard
1/2 teaspoon pepper
1 clove garlic, mashed

Place ingredients in a jar or blender. Cover and set aside for 2 hours. Shake for 5 minutes. Strain or use as is.

Helen Darden

PENNSYLVANIA SALAD DRESSING — 1 quart

1 can Campbell tomato soup
1 cup Wesson oil
1 cup sugar
1 cup vinegar
1 tablespoon horseradish
1 tablespoon Worcestershire sauce
1 tablespoon dry mustard
1 heaping teaspoon salt
1 teaspoon pepper
1 teaspoon paprika

Mix in blender or mixer.

Nancy Henrich

ROQUEFORT CHEESE DRESSING I — About 1 cup

1/2 cup roquefort or bleu cheese
1/2 cup salad oil
1/3 cup wine vinegar
1/4 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon paprika
1/4 teaspoon celery seeds

Place cheese in bowl and mash with a fork. Work in the oil. Add the vinegar a little at a time. For sharper dressing add an extra tablespoon of vinegar. Blend in seasonings. Chill before serving.

Eileen Merchant

ROQUEFORT CHEESE DRESSING II

1 pint sour cream
1/4 teaspoon white pepper
1/2 teaspoon garlic powder
2 tablespoons lemon juice
1 tablespoon minced onion
1/4 lb. roquefort cheese, crumbled
salt and pepper, to taste

Mix sour cream, white pepper, lemon juice, onion and garlic powder together. Add crumbled roquefort and salt and pepper.

Julie Caguiat

ROYAL TOMATO FRENCH DRESSING

1 cup salad oil
1/2 cup vinegar (or use a wine vinegar)
1 tablespoon Worcestershire sauce
1 cup ketchup (or tomato sauce or condensed tomato soup)
1 tablespoon grated onion
1 clove garlic, quartered (remove before serving, or use powder)
1 tablespoon sugar
1 teaspoon salt
1 teaspoon prepared horseradish*
1 teaspoon pepper
1 teaspoon paprika
1 tablespoon lemon juice
1/2 cup crumbled roquefort or bleu cheese*
1/3 cup red wine*

Combine all ingredients in a quart jar or milk bottle. Cover and shake until thoroughly blended. Chill.

"Experiment if you desire; e.g., add celery seed or salt if no celery is in salad, add dill, try mayonnaise, vary the amounts above to your own taste."

Frank Mahlau

EASY CARAMEL ICING

1 cup brown sugar
4 tablespoons cream (or 2 1/2 tablespoons milk and 1 tablespoon butter)
1 tablespoon water
1 tablespoon butter
1/2 teaspoon vanilla extract*
powdered sugar
nuts or coconut*

Combine ingredients and let them come to a boil. Add enough powdered sugar to thicken -- can also add nuts or coconut. Walnuts are perfect.

"This is best on spice cake, or Helen's Fool-Proof Cake (see page 60)."

Sally Wilmington

ORANGE SAUCE

Enough to frost an angel food cake

juice of 1 orange
rind of 1 orange
juice of 1/2 lemon
2 eggs, beaten
1 cup sugar
1/2 pint whipped cream

Combine the ingredients except whipped cream and cook over hot water until mixture coats spoon. Cool. Before serving, add 1/2 pint of whipped cream.

"Atop an angel food cake, this is a good dessert for a large group. The sauce minus the whipped cream can be done ahead of time and stored in the refrigerator.

Kathleen Hocking